

# PHILIPPINE NATIONAL STANDARD

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**Code of hygienic practice for the sale of fresh agriculture  
and fishery products in markets and authorized outlets**



**BUREAU OF PRODUCT STANDARDS**

<b>Contents</b>	<b>Page</b>
1 Scope .....	1
2 Objectives .....	1
3 Definitions .....	1
4 Requirements for inputs .....	6
4.1 Equipment, containers, and utensils .....	6
4.2 Packing and packaging materials .....	7
4.3 Water and water storage .....	7
4.4 Cold storage (For fish and meat products) .....	8
5 Requirements for fresh agriculture and fisheries products .....	8
6 Requirements for the area or place of selling .....	10
6.1 Area or place of selling .....	10
6.2 Hygienic practice .....	11
6.3 Personal hygiene .....	
7 Requirements for fresh agriculture and fisheries products marketing .....	12
7.1 Sales stall .....	12
7.2 Protection and sale of fresh agriculture and fisheries products .....	13
8 Handling and disposal of waste and pest control .....	14
9 Traceability and recall .....	15
10 Responsibility of vendors .....	16
11 Responsibility of the municipal/city market and health officers .....	16

## Foreword

Food safety is everyone's right, thus measures should be utilized to uphold this right. The application of effective food safety systems must be a primordial concern among all stakeholders. The Philippines' Department of Agriculture, through the Bureau of Agriculture and Fisheries Product Standards (BAFPS) has initially undertaken the development of the Philippine National Standard (PNS) on the Code of Hygienic Practice for the Sale of Fresh Agriculture and Fishery Products in Markets and Authorized Outlets in consequence to a dire need of an orderly marketing of fresh commodities to ensure that food being sold are safe and suitable for consumption.

In collaboration with the members of the technical working group, the National Meat Inspection Service (NMIS), Bureau of Fisheries and Aquatic Resources (BFAR), Bureau of Plant Industry (BPI), Agribusiness and Marketing Assistance Service (AMAS), the Bureau of Agriculture and Fisheries Product Standards convened a series of technical reviews and public consultations on the draft standard on the Code of Hygienic Practice for the Sale of Fresh Agriculture and Fishery Products in Markets and Authorized Outlets.

This code sets a series of minimum requirements to be observed in the sale of fresh agriculture and fisheries products for an effective hygiene control in markets and authorized outlets as well as practices essential to protect consumers from unfair and deceptive sales act. This Code also lays the foundation for an efficient management and maintenance of markets and other authorized outlets to help boost up consumer confidence in locally-produced and traded food.

**Code of hygienic practice for the sale of fresh agriculture and fishery products in markets and authorized outlets**

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**1 Scope**

This Code contains a series of minimum requirements and practices to be observed in the sale of fresh agriculture and fisheries products in markets and authorized outlets fit for human consumption.

This Code applies to all agriculture and fisheries products consisting of fruits, vegetables, meat, fish, and fishery products that have not undergone any treatment or any processing and exhibit good quality characteristics.

**2 Objective**

The purpose of the Code is to ensure that fresh agriculture and fisheries products sold in markets and authorized outlets are safe and fit for human consumption.

**3 Definitions**

For the purposes of this Code, the definitions specified in the documents of the Codex Alimentarius and references cited herein shall apply. Other relevant definitions are as follows:

**3.1****authorized**

a retail outlet permitted by the National Controlling Authority, Local Government Units or designated official

**3.2****carcass**

all parts, excluding viscera of slaughtered animals after bleeding and dressing that may be used for human consumption

**3.3****chilled**

processed foods are cooled to a temperature approaching that of melting ice, i.e. 0°C to 4°C

**3.4****cleaning**

the removal of soil, food residue, dirt, grease or other objectionable matter

**3.5****disinfection**

the process of eliminating or reducing to safe level the number of pathogens and potentially infectious microorganisms on an item or surface either thermal, chemical or other methods

**3.6**

**environment**

surrounding area/place where fresh agriculture and fisheries products are handled for sale

**3.7**

**equipment and packaging materials**

all materials and items including containers, utensils, and packaging used in the handling and sale of fresh agriculture and fisheries products

**3.8**

**fish**

a live, fresh or processed fish or part of any such fish and includes crustaceans, molluscan or aquatic reptiles, and other forms of amphibians or aquatic animal life except aquatic mammals, oyster spot, live fish, aquarium fish and shells from which the fish have been removed

**3.9**

**fishery/aquatic products**

means any human food product in which fish is the major component

**3.10**

**fit for human consumption**

fresh agriculture and fisheries products that have passed inspection by competent authority and in which no change due to disease, decomposition or contamination has subsequently been found

**3.11**

**food animal**

includes all domestic animals slaughtered for human consumption, such as but not limited to cattle, carabao, buffalo, horse, sheep, goat, swine, deer, rabbit and poultry, such as chicken, duck, goose, turkey, quail, and pigeon

**3.12**

**food handling area**

an area in an establishment in which raw materials and processed food are packed or distributed

**3.13**

**foot-candle**

a unit of illumination on a surface that is everywhere one foot from a uniform source of light of one candle and equal to one lumen per square foot. One foot candle = 10.76 lux

**3.14**

**food recall**

when measures are applied to return unsafe or unsuitable agriculture or fishery products that have already been supplied or made available to consumers

**3.15**

**fresh produce**

products apart from freezing, chilling or refrigeration, have not been treated for the purpose of preservation other than through protective packaging and which retains its natural characteristics

**3.16**

**frozen**

processed foods are cooled so that the temperature of every part of the food is  $-18^{\circ}\text{C}$  or lower after thermal stabilization

**3.17**

**fruits**

succulent edible plant parts used chiefly as dessert or sweet course and consumed as raw

**3.18**

**handling**

the manner of packing, storing and maintaining the quality of fresh agriculture and fisheries products

**3.19**

**ice**

solid state of potable water used to chill and maintain the low temperature of agriculture and fishery products for preservation purposes

**3.20**

**input**

all materials and items including containers and packaging used in the handling and sale of fresh agriculture and fisheries products

**3.21**

**market/outlet**

a place, building or structure where fresh agriculture & fisheries products are bought or sold

**3.22**

**market day**

concerned Local Government Unit designated day(s) in a week where local vendors including other municipalities/cities vendors are allowed and permitted to sell their products in public markets or authorized places

**3.23**

**meat**

refers to the fresh, chilled, or frozen edible carcass including offal derived from food animals

**3.24**

**meat by-product**

includes edible part other than meat which has been derived from food animal whether boned or boneless and ground or intact to which no other ingredient has been added

**3.25**

**meat inspection certificate**

an official certificate issued by the meat inspector or meat control officer who conducted the post mortem inspection certifying that the carcass is fit for human consumption

**3.26**

**meat inspection stamp**

any mark or stamp approved by the National Meat Inspection Service (NMIS) and include any tag or label bearing such mark or stamp

**3.27**

**mobile stall**

any semi-permanent structure where fresh agriculture and fisheries products maybe bought or sold which is usually assembled during market days in a municipality/city

**3.28**

**offal**

the by-product, organs, glands and tissues other than meat of the food animal which may or may not be edible

**3.29**

**organoleptic test**

assessment of quality of fresh agricultural commodities using the sense organs (sight, smell, touch, taste)

**3.30**

**perishable**

rapidly spoiling or decomposing commodity

**3.31**

**potable water**

water that is fit for drinking for human consumption, one that meets the requirements as specified in the International Standard for Drinking Water, WHO (1963)

**3.32**

**poultry**

domestic fowls like chicken, duck, goose, turkey, pigeon, quail including ostrich

**3.33**

**refrigeration**

is the process where the product is cooled to 5°C to 18°C

**3.34**

**sales stall**

any fixed or mobile structure intended for selling of fresh agricultural commodities in the market or similar places. Stalls may either be a kiosk, barrow, booth, etc

**3.35**

**sorting**

process of segregating the products based on the size, appearance, ripeness and quality

**3.36**

**similar places**

this includes fish landing ports, auction market, ambulant or street vending and any other places where fish and fishery products are offered for sale

**3.37**

**slaughter**

the butchering of food animal

**3.38**

**slaughter animal**

any food animal brought into an abattoir for slaughter

**3.39**

**traceability**

the ability to track the movement of food through specified stage(s) of production, processing and distribution

**3.40**

**trimming**

process of removing undesirable parts of the plant not fit for human consumption

**3.41**

**vegetables**

succulent edible plant parts eaten with staples as main course or supplementary food. It can be eaten, cooked or in raw form. It refers to a plant whose fruit, tubers, bulbs, leaves are used as food

**3.42**

**vendor/handler**

any authorized person (the principal vendor or his/her assistant) who directly handles fresh agriculture and fisheries products in the distribution chain and complies with the personal hygiene requirements

**3.43**

**vermin**

a collective term for insects such as flies, mosquitoes, cockroaches, lice, flies, mites, ticks, bedbugs, or small animals such as mice and rats that are vectors of diseases

**3.44**

**vermin abatement program**

a series of preventive and control procedures and activities for vermin control in the establishment

**3.45**

**viscera**

the internal organs of food animal

**3.46**

**washing**

use of clean/potable water to remove contaminants in fresh agricultural commodities

**3.47**

**waste water**

water from domestic and industrial drains

**4 Requirements for inputs**

**4.1 Equipment, containers, and utensils**

Requirements regarding equipment, containers, and utensils used in handling during sale of fresh agriculture and fisheries products, and storage should be in accordance with Chapter III - "Food Establishments" of the Sanitation Code of the Philippines (PD 856) and its implementing rules and regulations.

**4.1.1 Specifications**

**4.1.1.1** Holding containers (including ice & water storage e.g. tanks, drums, etc.) shall be clean, non-corrosive, non-toxic material, non-absorbent, perforated (for fruits and vegetables only), free from cracks and defects, easy to clean and disinfect and not be used for any other purposes.

**4.1.1.2** Cutting and chopping blocks for meat shall be made of even, impervious, non-fibrous, and easily cleaned materials and free of cracks and crevices.

**4.1.1.3** Utensils such as cutting knives, cutting boards, weighing scale, pair of scissors, pails, and others shall be clean, non-corrosive, non-absorbent, free from cracks, and defects.

**4.1.2 Handling practices**

**4.1.2.1** Containers previously used for substances that are toxic or harmful to human health, such as insecticides, paints or motor oil, soap or detergents, disinfectants, etc. should not be used.

**4.1.2.2** Containers (including ice & water storage) and faucet shall be insulated and provided with cover at all times to prevent contamination. Separate containers for meat carcass, blood and internal organs should be provided. Containers shall be loaded only with one kind of product, or, at least, with products not likely to cross-contaminate each other.

**4.1.2.3** Containers should not be stacked on top of one another to avoid contamination through drippings from holes.

**4.1.2.4** Utensils, table surface, cutters, cutting knives, water outlets/faucets, and other equipment should be in good condition, and properly maintained.



**4.1.2.5** All equipment and other containers shall be in suitable conditions, avoiding hazards of chemical, physical and biological contamination and spoilage of the goods, and maintaining an adequate temperature. They shall not be packed together with toxic and/or chemical substances (disinfectants, detergents, pesticides, etc.).

**4.1.2.6** Equipment and other containers must be received and kept in clean, protected places, and vermin-free areas.

**4.1.2.7** Equipment and other containers shall come from approved sources, and shall be stored in shelves, boxes or baskets and shall be protected from contamination.

### **4.1.3 Cleaning**

**4.1.3.1** Utensils, containers, materials and equipment should be free from all solid particles before being thoroughly cleansed in potable lukewarm water with soap and acceptable detergent.

**4.1.3.2** All utensils, containers and stall materials should be treated before and after the day's work, dried and kept in sanitary container/cabinet.

**4.1.3.3** If running water is not used, the wash water should be changed frequently.

**4.1.3.4** Detergents and disinfectants used to clean and disinfect working surfaces, utensils, containers, water outlets and other components should be food grade, non-toxic and non-corrosive. It must be kept away from areas where the fresh agricultural and fisheries products are displayed.

## **4.2 Packing and packaging materials**

**4.2.1** Packaging or wrapping materials should be free from any form of impurities or contaminants, without defects or pinholes.

**4.2.2** Wrapping/packaging materials must be properly handled and kept clean.

**4.2.3** Printed packaging materials like newspaper must not be used.

**4.2.4** Recycling of previously used wrapping/packaging materials should not be practiced.

## **4.3 Water and water storage**

**4.3.1** Water for general purposes (washing inputs and recipients) should be potable and where possible chlorinated.

**4.3.2** Water used should be obtained from approved sources, free from impurities or foreign matters.

**4.3.3** Transported potable water should be kept in an appropriate container to prevent contamination. Only those authorized by competent authority should be used in transporting water.

**4.3.4** Waste water must be adequately disposed of and not present a hazard to potable water, surrounding area or handlers.

**4.3.5** Water hose must be in good condition and properly hung after use, not allowing the tip of the hose to be in contact with dirty objects.

#### **4.4 Cold storage (For fish and meat products)**

**4.4.1** Cold storage facilities/freezers should be provided with thermometer and should have adequate capacity to maintain a temperature of -18°C or lower at all times.

**4.4.2** Cold storage rooms/freezers shall be kept clean, free from objectionable odor, and in good condition. The following temperature should be maintained:

**4.4.2.1** Chilling temperature: 0° C to 4° C;

**4.4.2.2** Refrigeration temperature: 5 to 18°C; and

**4.4.2.3** Freezing temperature: below 0°C.

#### **4.4.3 Ice and ice handling**

**4.4.3.1** Ice manufactured from approved ice plant by competent authorities must be from potable water, secure and free from impurities or filth.

**4.4.3.2** Ice shall not be placed in direct contact with floors or unclear surfaces.

**4.4.3.3** Ice crusher and ice picks are properly maintained and kept clean.

**4.4.3.4** Ice storage is kept clean and well maintained.

### **5 Requirements for fresh agriculture and fisheries products**

#### **5.1 Handling practices**

##### **5.1.1 General consideration**

**5.1.1.1** Fresh agriculture and fisheries products must be received, kept clean, and protected from any forms of contaminants.

**5.1.1.2** Fresh agriculture and fisheries products shall be displayed/sold in tables, shelves, boxes and storage space that is smooth and made of non-contaminating material, clean and protected from direct sunlight, dust, fumes, and other contaminating agents like pests (insects, rodents) and other biological agents.

**5.1.1.3** Fresh agriculture and fisheries products shall be kept or stored separately in areas from non-edible products like soap, disinfectants, pesticides and other toxic or poisonous substances.

**5.1.1.4** Withdrawal of fresh agriculture and fisheries products for sale shall be on a first in, first out basis (FIFO).

**5.1.1.5** Proper segregation of products should be observed.

**5.1.1.6** Fresh and prepared agricultural commodities must be packed separately according to species/kind and method of preparation.

## **5.1.2 Special considerations**

### **5.1.2.1 Fish and other aquatic species**

- a) Fish and other aquatic species shall be handled properly as soon as possible, after capture to prevent deterioration.
- b) It must be iced, or stored in a cool temperature as soon as possible to prevent spoilage and deterioration.
- c) Fish and shellfish (mollusk/bivalve) shall be packed properly in clean packaging materials or any appropriate fish containers or crates.
- d) Oysters and mussels and other bivalves shall be moistened by occasional sprinkling of clear weak brine solution or clean seawater.
- e) Seaweeds and other seaweed species shall be washed with clean seawater or weak brine solution, free from any adhering foreign matter and properly packed in appropriate containers.
- f) Live fish must be kept in clean, cool aerated container.

### **5.1.2.2 Fruits and vegetables**

- a) Fruits and vegetables should not be displayed on floors and placed in protruded areas beyond stall perimeter.
- b) Classify fruits and vegetables according to size, ripeness, variety, and storage life.
- c) Leaves of fruits and root crops shall be removed to minimize water loss.
- d) Bamboo baskets shall be lined with appropriate materials to act as barriers against too much moisture loss.
- e) Freshen wilted vegetables with cold water.
- f) Cut-up vegetables should be covered with transparent plastic.
- g) Use perforated plastic film liners on containers for commodities stored at low temperatures and provide proper ventilation.

- h) Pack fruits and vegetables in clean containers. Reusable packages must be immersed in suitable disinfectants before reuse.
- i) Packing of fruits and vegetables should have no sign of degradation.
- j) Packing of fruits and vegetables should not be treated with unauthorized preservative.
- k) Perishable fruits and vegetables shall be stored in clean, cool and dry place.
- l) Store root and bulb crops at a relatively drier atmosphere.

## **6 Requirements for the area or place of selling**

### **6.1 Area or place of selling**

#### **6.1.1 General considerations**

**6.1.1.1** These should be designed and constructed in accordance with Section IV of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4 - 2003).

**6.1.1.2** Requirements of the Sanitation Code of the Philippines (P.D. 856) should also be considered.

**6.1.1.3** Place or area for display for fresh agriculture and fisheries products shall be kept clean and sanitary at all times.

**6.1.1.4** Signboards/stall labels should be placed in an area where it could not be a source of contamination

**6.1.1.5** Equipment, containers, utensils, water outlets, working surfaces, and other components shall meet the same requirements specified in 4.1.

**6.1.1.6** Flies and other pests or vermin should be controlled.

**6.1.1.7** Spillages should be cleaned up promptly and product debris should not be allowed to accumulate.

#### **6.1.2 Specific considerations**

##### **6.1.2.1 Indoor areas**

- a) They should be sufficiently lit, well-ventilated, and kept as clean as possible at all times and situated far from any source of contaminants (rubbish, waste water, animals). Use of artificial lighting and colored containers/trays is prohibited.
- b) The working area, including surfaces in contact with the fresh commodities shall be in good condition and properly maintained and shall be washed with potable water and disinfected as appropriate.

- c) In order to protect persons, rules of safety regarding electricity and toxic, explosive, and inflammable substances shall be observed.
- d) Selling area should be well-ventilated.

### **6.1.2.2 Outdoor areas**

- a) The area where the fresh agricultural products are displayed for sale shall be elevated and at least 60 to 70 cm off the ground for sale of meat and meat products.
- b) The area should be used only during market days.

## **6.2 Hygienic practice**

### **6.2.1 Facilities**

**6.2.1.1** Toilets must have separate rooms for male and female with clean flushable bowls.

**6.2.1.2** Toilets must be well-ventilated, well-lighted and frequently cleaned and disinfected.

**6.2.1.3** Individual toilet quarters must have covered waste boxes.

**6.2.1.4** Hygienic/sanitary practices reminders should be appropriately posted in toilets.

**6.2.1.5** Hand washing lavatories are provided with potable water, liquid cleaning detergents and hand drying devices.

**6.2.1.6** Locker rooms, when available, should be kept in good hygienic conditions.

### **6.3 Personal hygiene**

**6.3.1** No person who is known to be suffering from, or who is a carrier of any communicable disease or has infected wound or open lesions should be engaged in the preparation, handling, transportation and/or sale of fish and fish products.

**6.3.2** Market vendors are required to display their health certificates at strategic and conspicuous places in the stalls.

**6.3.3** Persons selling or handling fresh produce shall refrain from spitting, coughing, sneezing, smoking or behavior/habits that can compromise food safety.

**6.3.4** Food handlers shall not wear any jewelry including wrist watch.

**6.3.5** Handlers shall not handle fresh produce, money, and receipts or tickets at same time. When this is not possible, wash and disinfect hands before handling and selling products.

**6.3.6** Suitable protective clothing with sleeves must be worn by all handlers/vendors. Garments shall be changed every day or as often as necessary.

**6.3.7** Hands and forearms must also be thoroughly washed after visiting the toilet, blowing the nose, handling refuse or swill, and smoking before handling products and at frequent intervals during the work period.

**6.3.8** Use of clean and dry disposable cloths are preferred.

**6.3.9** Handlers/vendors should be trained in the hygienic handling of fresh agricultural commodities.

**6.3.10** Tongs or gloves shall be provided to customers when they handle the products where applicable.

## **7 Requirements for fresh agriculture and fisheries products marketing**

### **7.1 Sales stall**

**7.1.1** The sales stall should be built of solid, resistant and impermeable material and should be sufficiently high to be easily sanitized.

**7.1.2** The sales stall, its surroundings and equipment or tools should be kept clean, free of litter and odors, in good repair and condition and free from vermin at all times.

**7.1.3** The sales stall shall be free from personal belongings, such as clothes, footwear, blankets, tobacco, and other forms of contaminants. Avoid keeping personal belongings in the area of food preparation, storage and/or consumption.

**7.1.4** All merchandise displayed for sale shall be so arranged that the aisles and passageways shall not obstruct the flow of customers.

**7.1.5** Display table surface should be sloping or inclined to allow efficient downward flow of water to the drainage. The surface should also be smooth, free from cracks or crevices, non-porous, non-corrosive, non-toxic, non-absorbent, easy to clean and disinfect.

**7.1.6** Business permit, stall number, names of principal vendor/handlers and certificate, e.g. Meat Inspection Certificate issued for the day are displayed in conspicuous place within their respective stall.

**7.1.7** Adornments, decorative displays, promotional materials and other items may be placed in such a way that they do not present a source for cross-contamination.

**7.1.8** Animals must not be allowed in any stall area. Infestations of insects or rodents must be reported immediately to the Market Administrator or Superintendent.

**7.1.9** When not in use, the sales stall should be covered. Mobile structure shall be kept in a clean dry place.

**7.1.10** The outdoor sales stall should not be used for any other purpose.

**7.1.11** The outdoor sales stall should be located in a zone determined by the concerned Local Government Unit so that it is protected from contaminants originating from traffic, pedestrians, domestic animals and/or vectors.

**7.1.12** The outdoor sales stall must be designated by the market superintendent or administrator and stored in clean, safe and dry area protected from sun, dust, fumes and other sources of contaminants during non-market days.

## **7.2 Protection and sale of fresh agriculture and fisheries products**

### **7.2.1 General consideration**

**7.2.1.1** Requirements of Republic Act No. 7394 otherwise known as the Consumer Act of the Philippines (i.e. Title III Protection Against Deceptive, Unfair and Unconscionable Sales Acts or Practices) should be considered.

**7.2.1.2** Due care shall be taken to prevent fresh products from falling to the floor.

**7.2.1.3** Care should be taken to prevent contamination at all times.

**7.2.1.4** Products should not be handled unnecessarily by buyers.

**7.2.1.5** Use of formalin as preservative, colorants and other poisonous substances are prohibited.

**7.2.1.6** Color enhancing lights, mats and other materials to deceive the consumers as to the freshness/wholesomeness are prohibited.

**7.2.1.7** If the outdoor point of sale is a vehicle, the driver's compartment shall be separated from the compartment used for handling and sale. It shall be cleaned and separated from the rest of the vehicle.

### **7.2.2 Special consideration**

#### **7.2.2.1 Meat**

- a) All meat and meat products for sale should come from approved sources such as accredited slaughterhouses, dressing and meat processing plants.
- b) All fresh meat should be properly stamped or branded and issued with a Meat Inspection Certificate.
- c) Meat should be displayed in manner where the drip from one piece does not fall on another piece.
- d) Meat products must not be removed from the cold storage/freezers until required for serving or display.
- e) Use tongs in handling meat products to avoid direct contact. Use of plastic gloves may also be used by the handler.

### **7.2.2.2 Fish and other aquatic species**

- a) Avoid excessive exposure of fresh fish and fishery products to room temperature without ice. Fresh fish must be kept in chilling temperature at all times.
- b) Clean fresh fish and fishery products, removing undesirable parts, when necessary.
- c) Fish wastes (entrails, scales, etc.) shall be properly collected and disposed.
- d) Dressed, sliced, fillet, steak, deboned fish shall be washed thoroughly and iced immediately and ensure melt water do not accumulate.
- e) Selling of dynamited fish and caught by the use of cyanide and other noxious substances are prohibited.
- f) Sale of shellfish affected by red tide is prohibited.
- g) Every container with fish shall be iced at the ratio of 1:1 (1 part of ice to 1 part fish).
- h) Fish containers like banniera, styrofoam boxes, and plastics shall be elevated from the floor.
- i) Shellfish containers like Styrofoam boxes or polyethylene plastic boxes shall be provided with cover, easily cleaned and in good condition.

### **7.2.2.3 Fruits and vegetables**

- a) Select fruits and vegetables, removing parts or items in poor condition, and check that they are intact and fit for human consumption.
- b) Prepare each kind of fruits and vegetables in the appropriate manner and according to its intended use.
- c) Peel, squeeze and/or cut, as appropriate fruits and vegetables with appropriate and hygienic equipment and utensils.
- d) The fruits and vegetables displayed for sale shall be well-protected and kept at an appropriate temperature.
- e) Avoid direct hand contact with ready-to-eat of any kind, including peeled fruits/vegetables.

## **8 Handling and disposal of waste and pest control**

**8.1** Waste bins (containers) should be kept far from the handling area and have a lid and, where possible, should be fitted with an automatic closing device.

**8.2** Waste containers should be of rust or corrosion resistant material, waterproof, and easy to clean.



**8.3** All receptacles / refuse bins should be provided with tight fitting lids or covers, so constructed and maintained as to be vermin-proof and easily cleaned.

**8.4** Waste containers should be placed in such a way that they are not in contact with the floor or against a wall.

**8.5** Waste water should be collected and disposed of separately from solid wastes. If possible waste water should be discharged directly to the sewage system. It should be disposed of in the public drainage system, and not thrown onto the ground and/or into surface waters such as rivers and lakes.

**8.6** When collecting solid wastes, recyclable and non-recyclable materials should be kept separate. Their final destination should be according to provincial, city or municipal regulations.

**8.7** Waste products should be disposed of in such a way as not to attract insects and animals, such as flies, dogs and cats or clog drainage system.

**8.8** Pest control should be carried out in accordance with provincial, city, municipal and/or national regulations. The application of chemical substances for pest control should only be done by authorized technical personnel. The procedure should avoid the contamination of the commodity, vendors/handlers, the public and the environment.

**8.9** Duly approved by competent authority vermin abatement program shall be instituted in the market or authorized outlets.

## **9 Traceability and recall**

**9.1** If applicable, each container/packaging material of fresh products should be marked properly for effective recall and stock rotation to identify the following:

**9.1.1** Producer and contact information;

**9.1.2** Place of production/origin;

**9.1.3** Packer and contact details;

**9.1.4** Product species;

**9.1.5** Weight, volume, number

**9.1.6** Time of harvest and slaughter and/or; and

**9.1.7** The lot identification

**9.2** All fresh products either prepackaged or unpackaged should be accompanied by information to enable the next person in the food chain to handle, display, store and prepare and use the product safely and correctly.

**9.3** Authorities should ensure effective procedures are in place to deal with any food safety hazard and to enable the complete and rapid recall of products from the market.

**9.4** Products that have been withdrawn from market due to immediate hazard, other products which are produced under similar conditions must be evaluated for safety and may need to be withdrawn. The need for public warnings should be considered.

**9.5** Recalled products must be held under supervision until they are destroyed, used for purposes other than human consumption, or determined to be safe for human consumption.

## **10 Responsibility of vendors**

In addition to the stated requirements, handlers or vendors should be responsible for the hygiene and protection of the products they handle or sell, and for all aspects related to its safety. They should be authorized and duly licensed by the concerned city or municipal government.

## **11 Responsibility of the municipal/city market and health officers**

Market and Health Officers consistent with their duties and responsibilities as enumerated in the pertinent laws & regulations should supervise the implementation of this code of hygienic practice in their respective area to guarantee consumer health, safety and protection.

## References

PNS/BAFPS 46:2006

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the references document (including any amendments) applies.

The Agriculture and Fisheries Modernization Act

The Code of Federal Regulations Part 123 – Fish & Fishery Products

The Consumer Act of the Philippines

EC Regulation 178/2002

Fisheries Administrative Order #211

Fisheries Administrative Order #210

Fisheries Administrative Order #212

Food Standards Code – Australia New Zealand 2002 - Traceability

Gönül, Kaletunç & Ferhan Özadali. Understanding the Recall Concept in the Food Industry. [www.ohioline.osu.edu/aex-fact/0251.html](http://www.ohioline.osu.edu/aex-fact/0251.html). Retrieved: February 21, 2006

International Standard for Drinking Water, WHO (1963)

RA 9296

Recommended International Code of Practice - General Principles of Food Hygiene - CAC/RCP 1-1969 (Rev. 4-2003)

The Sanitation Code of the Philippines

Traceability in the Food Chain – Food Standards Agency UK

# B P S

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The use of the PS Certification Mark is governed by the provisions of Department Administrative Order No. 01 series of 1997 – Revised Rules and Regulations Concerning the Philippine Standard (PS) Quality and / or Safety Certification Mark Scheme by the Bureau of Product Standards. This mark on a product/container is an assurance by the manufacturer/producer that the product conforms with the requirements of a Philippine standard. Details of conditions under which a license to use the PS Certification Mark may be granted can be obtained from the Bureau of Product Standards, Department of Trade and Industry, 361 Sen. Gil J. Puyat Avenue, Makati City.



**Department of Agriculture**  
**Bureau of Agriculture and Fisheries Product Standards (BAFPS)**  
Technical Working Group for the Development of  
Philippine National Standard on Code of Hygienic Practice for the Sale of Fresh  
Agriculture and Fishery Products in Markets and Authorized Outlets

**Chair**

Director Gilberto F. Layese  
Bureau of Agriculture and Fisheries Product Standards (BAFPS)

**Members**

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Ms. Ludivina Rueda - Agribusiness Marketing Assistance Service (AMAS)

**Meat**

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Dr. Roseller Manalo – National Meat Inspection Service (NMIS)  
Mr. Felipe Olelas – Livestock Development Council (LDC)

**Fish**

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Ms. Norma Borja - Bureau of Fisheries and Aquatic Resources (BFAR)  
Mr. Rey Nebres - Bureau of Fisheries and Aquatic Resources (BFAR)

**Fruits and Vegetables**

Ms. Paz Austria – Bureau of Plant Industry (Team Leader)  
Ms. Lolit Tapia – Bureau of Plant Industry (BPI)

**Secretariat**

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Mr. Rodel Panganiban - Bureau of Agriculture and Fisheries Product Standards (BAFPS)