

**GREEN CHOICE PHILIPPINES**  
**NELP-GCP 2013034**  
**FOOD SERVICE ESTABLISHMENT**

**I. ENVIRONMENTAL SCENARIO**

The evolving fast-changing lifestyle in the Philippines has made convenience food a more preferable option, where 5 out of 10 Filipinos are now eating in quick-service restaurants. Many food establishments had sprung since then, evidenced by the different cuisines and food variants now found elsewhere, both from the low-priced to the high-priced ends. As a result, the food and beverage sector today dominates a huge 47% share in the country's business industries, and contributes a considerable 37% total employment in the wholesale and retail industry. However, along with its significant contribution to the country's growth, is the alarming increase in significant food-related and environmental issues - 1) nutritional content 2) food handling and safety practices 3) waste management and 4) resource use including water and energy. Increasing cases of food-borne communicable and non-communicable diseases and food poisoning had produced major socio-economic impacts. At the same time, the food industry contributes significantly to the Biological Oxygen Demand (BOD) load and to waste packaging material.

Aside from the market demands, there is now the growing trend on the accessibility, affordability, health safety and environmental preferability by food establishments. These increasing concerns on health and wellness make these food-related and environmental issues the most significant factors in developing the ecolabelling standards for food establishments. Hence, the quality of food being served in these food establishments, must not only be filling but nutritious; not only clean but food-safe. Lastly, the establishment where these foods are kept and served must not only be properly designed and ventilated but well-maintained; with not just having the good housekeeping practices installed but having a well-planned waste and resource management being implemented.

The following criteria focus and are subdivided based on the four identified significant issues related to food and food service in order to provide safe and healthy meals for their patrons and to reduce the waste generated and resources consumed by this industry.

**II. DEFINITION OF TERMS**

**ABBREVIATIONS**

AO	Administrative Order
CNC	Certificate of Non-Coverage
CPR	Certificate of Product Registration
DENR	Department of Environment and Natural Resources
DOH	Department of Health
ECC	Environmental Compliance Certificate
EIA	Environmental Impact Assessment
EIS	Environmental Impact Statement
EMB	Environmental Management Bureau
EMS	Environmental Management System
EO	Executive Order
FAO	Food and Agriculture Organization
FDA	Food and Drug Administration
HACCP	Hazard Analysis and Critical Control Points
IRR	Implementing Rules and Regulations
LLDA	Laguna Lake Development Authority
LGU	Local Government Units
NSWMC	National Solid Waste Management Commission
PD	Presidential Decree
PNS	Philippine National Standards
PO	People's Organizations
RA	Republic Act
RIC	Resin Identification Code
WHO	World Health Organization

**“Business Permit”** a document that must be secured from the city or municipal business permits and licensing office for the business to legally operate in the locality. (SOURCE: DILG JOINT CIRCULAR NO. 01, SERIES OF 2010)

**“Canteens and Cafeterias”** These are small restaurants that exclusively provide food and beverage to employees of an institution e.g. a school, a factory or an office. It is considered a type of cafeteria which is institutional or commercial in nature. It operates in such a manner that employees/food servers are stationed behind the counter of displayed food to be able to suggest and serve customers with their choices. The special feature of a cafeteria is the standardized food portions and speedy yet personalized and courteous service.

**“Casual Dining Establishments”** These refer to a waiter type of service that enables customers to eat food at relatively lower costs in an informal/casual or relaxed dining atmosphere. Usually, tables have no linen covers and napkins and placemats are made of paper. A waiter greets and seats the guests, presents a menu card, takes and serves their orders.

**“Catering Services”** This involves the preparation and serving of food for a certain individual or a group of individuals, known as the client, usually during a social or corporate event. It is classified as on-premise which refers to holding the function within the caterer’s facility and off-premise wherein the caterer transports and serves products in the catering venue.

**“Certificate of Non-Coverage (CNC)”** is a certification issued by the Environmental Management Bureau (EMB) certifying that, based on submitted project description, the project is not covered by the Environmental Impact Statement (EIS) system and is not required to secure an Environmental Compliance Certificate (ECC).

**“Compostable Wastes”** are biodegradable wastes such as food waste, garden waste, animal waste and human waste. They undergo biological degradation under controlled conditions and can be turned into compost (soil conditioner or organic fertilizer) by mixing them with soil, water, air and biological additives/activators (optional). (SOURCE: EMB)

**“Department of Environment and Natural Resources (DENR)”** is the government agency primarily responsible for the country’s environment and natural resources. DENR is tasked to formulate policies, guidelines, rules and regulations relating to environmental management and pollution prevention and control.

**“Discharge Permit”** shall be the legal authorization granted by the DENR to discharge wastewater: which specifies among others, the quantity and quality of effluent that said facilities are allowed to discharge into a particular water body, compliance schedule and monitoring requirement.(ADAPTED FROM RA 9275)

**“Department of Health (DOH)”** provides assistance to local government units (LGUs), people’s organizations (POs), and other members of civil society in effectively implementing programs, projects and services that promote the health and well being of every Filipino; prevent and control diseases among populations at risks; protect individuals, families and communities exposed to hazards and risks; and treat, manage, rehabilitate individuals affected by disease and disability.

**“Drinking Water”** means water obtained from an approved source that has undergone minimum treatment consisting of filtration (activated carbon or particulate) and ozonation or equivalent disinfection process. (FDA AO 18-A s. 1993)

**“Environmental Compliance Certificate (ECC)”** is the document issued by the DENR/EMB after a positive review of an ECC application, certifying that based on the representations of the proponent, the proposed project or undertaking will not cause significant negative: environmental impact. The ECC also certifies that the proponent has complied with all the requirements of the EIS System and has committed to implement its approved Environmental Management Plan. The ECC contains specific measures and conditions that the project proponent has to undertake before and during the operation of a project, and in some cases, during the project’s abandonment phase to mitigate identified environmental impacts. (Based on DENR AO 2003-30)

**“Environmental Impact Statement (EIS)”** is a document, prepared and submitted by the project proponent and/or EIA Consultant that serves as an application for an ECC. It is a comprehensive study of the significant impacts of a project on the environment. It includes an Environmental Management Plan/Program that the proponent will fund and implement to protect the environment.

**“Environmental Management Bureau (EMB)”** EMB is a primary government agency under the DENR mandated to formulate, coordinate, integrate, supervise and implement all policies, plans, programs, project and activities relative to the prevention and control of pollution as well as the management and enhancement of the environment. Among other things, the EMB is directed to strengthen the enforcement and implementation of major environmental laws such as the P.D. 1586 (The Philippine Environmental Impact Statement System), R.A. 6969 (The Toxic Substances and Hazardous and Nuclear Wastes Control Act), R.A. 8749 (The Philippine Clean Air Act), R.A. 9003 (The Ecological Solid Waste Management Act) and R.A. 9275 (The Philippine Clean Water Act).

**“Environmental Management System (EMS)”** - means the part of the overall management system that includes organizational structure, planning activities, responsibilities, practices, procedures, processes and resources for developing, implementing, achieving, reviewing and maintaining the environment policy. (SOURCE: RA 9275)

**"Environmentally preferable"** shall refer to products or services that have a lesser or reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. This comparison may consider raw materials acquisition, production, manufacturing, packaging, distribution, reuse, operation, maintenance or disposal of the product or service.

**“Food and Drug Administration (FDA)”** is responsible for advancing the public health by helping to speed the innovations that make medicines and foods more effective, safer, and more affordable; and helping the public get accurate, science-based information they need to use medicines and foods to improve their health.

**“Fine-dining Restaurants”** These are characterized by excellent table service, fine but expensive cuisine and a formal ambiance - air-conditioned, carpeted dining area with piped-in, classical music. Exquisite china and silverwares, expensive decors and furnishings, spacious chairs and aisle areas, delicately white linens for table cloths and napkins exude elegance. A maitre d', host or hostess greets and seats the guests and provides them with a menu card while a waiter takes and serves their orders.

**“Food Safety Management Plan” or “Food safety program”** means a program set out in a written document retained at the food premises of the food business, including records of compliance and other related action (from the definition of food safety program by the Australia New Zealand Food Authority [ANZFA])

**“Hazard Analysis and Critical Control Points (HACCP)”** is an industry-wide effort approved by the scientific community as well as regulatory and industry practitioners. This effort is designed to focus specifically on food safety, including food safety in retail establishments. HACCP is a system based on identifying significant biological, chemical, or physical hazards at specific points within a product's flow.

**"Hazardous wastes"** are:

- a) substances that are without any safe commercial, industrial, agricultural or economic usage and are shipped, transported or brought from the country of origin for dumping or disposal into or in transit through any part of the territory of the Philippines
- b) by-products, side-products, process residues, spent reaction media, contaminated plant or equipment or other substances from manufacturing operations and as consumer discards of manufactured products which present unreasonable risk and/or injury to health and safety and to the environment. (Source: DENR AO 2004-36)

**“Health Certificate”** a certification in writing using the prescribed form issued by the local health officer to a person after passing the required physical and medical examinations and immunizations. (SOURCE: PD 856)

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**“Healthier Options”** shall refer to menus being served in restaurants that are nutritionally balanced, containing a combination of grains, meat, vegetables and fruits. Menus not exceeding the criteria set by DOH on sodium, fat, sugar, calories.

**“Lacto-Ovo Vegetarian”** a plant-based meals consisting of variety of whole grains, legumes, nuts, vegetables, fruits with the addition of milk and eggs and its by-products.

**“Noise”** means an erratic, intermittent, or statistically random oscillation, or any unwanted sound.(as defined by IRR of the code on sanitation of the Philippines for nuisances and offensive trades and occupation)

**“National Solid Waste Management Commission (NSWMC)”** is an inter-agency body that is mandated to oversee the implementation of the solid waste management plans and prescribe policies to achieve the objectives of R.A. 9003. NSWMC is tasked to formulate immediate plans of action in solving the worsening garbage problem in the country. Its earlier functions include providing developing standards for solid waste management, providing technical assistance to Local Government Units (LGUs), networking with Non-Governmental Organizations (NGOs) and private sectors concerned and public information dissemination.

**“Nutritionist-Dietitian”** A person who is qualified to practice nutrition and dietetics as provided for under PD No. 1286: Nutrition and Dietetics Decree of 1977.

**“Nutritional Declaration or labelling”** means any written, printed or graphic matter (1) upon any article or any of its container or wrappers or (2) accompanying the packaged food. (FDA AO no. 88-B s. 1984)

**“Nutrition Facts or Nutrition Information”** means any representation which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value and to the content of protein, fat and carbohydrates, as well as vitamins and minerals. (FDA AO no. 88-B s. 1984)

**“Objectionable Odor”** any odor present in the outdoor atmosphere which, by itself or in combination with other odors, is or may be harmful or injurious to human health or welfare, which unreasonably interferes with the comfortable use and enjoyment of life and property, or which creates a nuisance. (As defined by IRR of the code on sanitation of the Philippines for *Nuisances and Offensive Trades and Occupation*)

**“Overcrowding”** insufficient floor space to enable every person working thereon to carry out his duties efficiently, to permit easy access for cleaning, to permit movement of employees and customers without contamination of food by clothing or personal contact. (IRR OF PD 856 for *Food Establishment*)

**“Philippine National Standards PNS”** are documents established by consensus through technical committee and approved by the Bureau of Product Standards, that provides, for common and repeated use, rules, guidelines or characteristics for activities or their results, aimed at the achievement of the optimum degree of order in a given context.

**“Processed Foods or food products”** Food that has been subjected to some degree of processing like milling, drying, concentrating, canning, or addition of some ingredients which change partially or completely the physico-chemical and/or sensory characteristics of the food’s raw material (SOURCE: RA 8976)

**“Quick Service Restaurants”** This is a type of service which involves pre-cooking and holding of food to facilitate serving to customers who queue before the service counter to place and claim their orders. Since they are usually in hurry, the QSR service is therefore characterized by speed and high-volume activity so there is a need for a synchronized movement of the crew from cooking, assembling, and serving. Its extensive menu offers affordable food and beverage and the dining ambiance is informal.

**“Recyclable”** shall refer to any waste material retrieved from the waste stream and free from contamination that can still be converted into suitable beneficial use or for other purposes, including, but not limited to, newspaper, ferrous scrap metal, non-ferrous scrap metal, used oil, corrugated cardboard, aluminum, glass, office paper, tin cans, plastics and other materials as may be determined by the NSWMC. (SOURCE: RA 9003)

**"Recycling"** shall refer to the treating of used or waste materials through a process of making them suitable for beneficial use and for other purposes, and includes any process by which solid waste materials are transformed into new products in such a manner that the original products may lose their identity, and which may be used as raw materials for the production of other goods or services: Provided, that the collection, segregation and re-use of previously used packaging material shall be deemed recycling under the Act.

**"Residual Wastes"** are solid waste materials that are non-compostable and non-recyclable. It should be disposed ecologically through a long-term disposal facility or sanitary landfill. (SOURCE: EMB)

**"Resin Identification Code (RIC)"** a mean of sorting different types of plastics from household waste. The RIC was developed by the Society of the Plastics Industry in 1988. The RIC assigns a numeral from 1 to 7, with a "chasing arrows" symbol around the number, to a piece of plastic to indicate its type. (SOURCE: ASTM Newsroom)

**"Sanitary Permit"** The certification in writing by the local health officer or in his absence by the chief of the sanitation division/section/unit attesting that the establishment complies with the existing sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decrees Nos. 522, 856 and local ordinances. (SOURCE: PD 856)

**"Sanitize"** an effective bactericidal treatment to render surfaces of utensils and equipment free of pathogenic microorganisms. (SOURCE: IRR OF PD 856)

**"Sanitizers"** typically used to describe control of bacterial contamination of inert objects or articles, or equipment and utensils, and other cleaned food-contact surfaces. (SOURCE: US FOOD CODE, 2009)

**"Solid waste management"** shall refer to the discipline associated with the control of generation, storage, collection, transfer and transport, processing, and disposal of solid wastes in a manner that is in accord with the best principles of public health, economics, engineering, conservation, aesthetics, and other environmental considerations, and that is also responsive to public attitudes.

**"Special wastes"** shall refer to household hazardous wastes such as paints, thinners, household batteries, lead-acid batteries, spray canisters and the like. These include wastes from residential and commercial sources that comprise of bulky wastes, consumer electronics, white goods, yard wastes that are collected separately, batteries, oil, and tires. Health care waste is also considered as a special waste. (SOURCE: RA 9003)

**"Third-Party Certification or independent certification"** when a firm requires that its suppliers meet a certain standard and requests an independent organization that is not involved in the business relationship to control the compliance of the suppliers (SOURCE: RA 10068 ORGANIC AGRICULTURE ACT OF 2010)

**"Vegetarian menus"** dishes that do not contain meat or any animal based products serving different forms of vegetarianism such as vegan or lacto/ovo vegetarians.

**"Vermin"** a group of insects or small animals such as flies, mosquitoes, cockroaches, lice, bedbugs, mice and rats which are vectors of diseases (SOURCE: IRR OF PD 856)

**"World Health Organization (WHO)"** is the directing and coordinating authority for health within the United Nations system. It is responsible for providing leadership on global health matters, shaping the health research agenda, setting norms and standards, articulating evidence-based policy options, providing technical support to countries and monitoring and assessing health trends.

**"White goods"** shall refer to large worn-out or broken household, commercial, and industrial appliances such as stoves, refrigerators, dishwaters, and clothes washers and dryers collected separately. White goods are usually dismantled for the recovery of specific materials (e.g., copper, aluminum, etc.). (SOURCE: RA 9003)

**III. SCOPE**

These criteria are applicable to establishment who render services through providing prepared or already cooked meals. This includes Quick Service Restaurants, Canteens and Cafeterias, Catering Services, Casual Dining Establishments, and Fine-dining Restaurants.

**IV. GREEN CHOICE PHILIPPINES REQUIREMENTS**

**A. QUALITY PERFORMANCE**

Food services shall be of high quality and perform well in their intended application. The food service establishment is required to comply with but not limited to the following relevant food safety and nutritional quality legislations, and their implementing rules and regulations, guidelines and procedures.

**1. FOOD SAFETY**

The food service shall be of high quality and perform well in their intended application. The service must comply with the applicable legislations and requirements of relevant local and international standards for its intended application as follows:

**1.1. Philippine Sanitation Code**

The food service establishment shall be compliant with the requirements of the Philippine Sanitation Code with mandatory requirements as described in this criteria.

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
Documentary Requirements	All 1-Star mandatory requirements	
Floor Layout	The food service establishment shall be compliant with the guidelines of the IRR of the Code of Sanitation for Food Establishments to prevent overcrowding of restaurants	
Handling of food contact surfaces		
Refrigeration Requirements		
Vermin Control		

<b>Method of Validation/Checklist</b>	<b>Y</b>	<b>N</b>	<b>NA</b>
<b>Documentary Requirements</b>			
<input type="checkbox"/> Valid sanitary permit			
<input type="checkbox"/> List of employees with designated tasks and corresponding health certificate. (*multi-tasking of employees shall not be allowed)			
<input type="checkbox"/> Stool examination using the Formalin Ether/Ethyl Acetate Concentration Technique (FECT) method and annual deworming for employees as part of the health certificate requirement			
<input type="checkbox"/> Food safety management plan and commitment by the company which includes monitoring procedure.			
<input type="checkbox"/> List of suppliers and applicable valid permit to operate or license number.			
<b>Floor layout to observe the following items during the ocular inspection:</b>	<b>Y</b>	<b>N</b>	<b>NA</b>
<input type="checkbox"/> Proper ventilation			
<input type="checkbox"/> Functional wash stations			
<input type="checkbox"/> Provision of staff room			
<input type="checkbox"/> Area for washing inside the store premises			
<input type="checkbox"/> Shelves shall be 15.24 cm (6”) away from the wall and the floor			
<input type="checkbox"/> Separate male and female toilets, or accessibility to common toilets with functional wash rooms			

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<b>Food contacted surfaces requirements:</b>	<b>Y</b>	<b>N</b>	<b>NA</b>
<input type="checkbox"/> Sanitized tables and chairs, dinner wares and all equipment having food contact			
<input type="checkbox"/> Surfaces that come in contact with food or drinks (e.g. utensils, equipment, etc.) shall be made of materials that are smooth, impervious, corrosion-resistant, non-toxic, easily cleanable, durable and resistant to chipping. (as prescribed by PD 856 IRR for Food Establishments)			
<input type="checkbox"/> Dishes must be sanitized according to acceptable sanitizing procedure			
<input type="checkbox"/> Dishes are air-dried, not wiped as validated by the presence of drying rack(s) and others. If dishwashing machines are used, a final rinse temperature of 82°C must be used			
<input type="checkbox"/> Dinnerware must not be colour-faded, have cracks, nor rust			
<b>Refrigeration Requirements</b>			
<input type="checkbox"/> There shall be physical separation between poultry, marine, meat, processed food products to avoid cross-contamination due to direct contact or drippings			
<input type="checkbox"/> Proper refrigeration for perishable goods. Must follow the recommended refrigeration temperature as stated below <ul style="list-style-type: none"> <li>▪ Frozen foods; not more than -12°C (10°F)</li> <li>▪ Meat and fish: 0-3°C (32-38°F)</li> <li>▪ Milk and milk products: 5-7°C (40-45°F)</li> <li>▪ Fruits and vegetables: 7-10°C (44-50°F)</li> </ul>			
<b>Vermin Control</b>			
<input type="checkbox"/> There shall be no presence of vermin, animals, objectionable odor, and noise			
<input type="checkbox"/> Operator shall maintain a vermin abatement program which shall conform to Chapter XVI of PD 856 and its IRR. (as stated in the IRR on Vermin Control)			
<input type="checkbox"/> Contract with FPA certified pest controller			
<input type="checkbox"/> Quarterly treatment of facilities			
<input type="checkbox"/> Program on vermin abatement with monitoring of sightings of vermin			
<b>Overcrowding Prevention</b>			
Guidelines to prevent overcrowding based on the IRR of the Code of Sanitation for Food Establishments:			
<b>DINING ROOM AREAS</b>			
Number of Persons using Dining Room		Area/Person Sq.m. (Sq. ft.)	
Below 25		1.12 (12)	
25-74		1.02 (11)	
75-149		0.93 (10)	
150-500		0.84 (9)	
More than 500		0.74 (8)	
<b>MINIMUM VOLUME AND SPACE</b>			
Work Rooms/Worker1		11.33 cu.m (400 cu.ft.) without deduction of benches, machines, etc.	
Office Space		7.08 cu.m. (250 cu.ft.)	
Kitchen Area		1/4 of total dining area but not less than 9.30 sq.m. (100 sq.ft.)	

**1.2 Philippine National Standards for Drinking Water 2007**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>				
The water/ice being used in cooking and for drinking shall be compliant with the Philippine National Standards for Drinking Water 2007						
Method of Validation/Checklist				Y	N	NA
<input type="checkbox"/> List of suppliers of cooking and drinking water and copies of corresponding permits and licenses: <ul style="list-style-type: none"> <li>○ Business permit</li> <li>○ Sanitary Permit</li> <li>○ Quarterly Bacteriological examination and must be compliant with the Philippine National Standard for Drinking Water 2007.</li> <li>○ Bi-annual Systematic chemical examination and must be compliant with the Philippine National Standard for Drinking Water 2007</li> </ul>						
<input type="checkbox"/> Certificate of analysis for complying with the Philippine National Standards for Drinking Water 2007						
<input type="checkbox"/> Drinking water must be available to customers upon request						

**1.3 Smoking**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>										
The food service establishment shall designate smoking areas as prescribed by RA 9211 or by local regulations		<b>No Smoking Policy</b> The food service establishment shall implement a “No Smoking Policy” for its staff and customers inside enclosed spaces.										
Method of Validation/Checklist				Y	N	NA						
<input type="checkbox"/> Designated smoking and/or non-smoking areas												
<input type="checkbox"/> Visible and legible signs indicating smoking and non-smoking areas.												
Validation Table:												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 33%;">Name of Area</th> <th style="width: 33%;">No. Of Posts or Signs</th> <th style="width: 33%;">Remarks</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>				Name of Area	No. Of Posts or Signs	Remarks						
Name of Area	No. Of Posts or Signs	Remarks										

**1.4 Other standards on food safety**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>		
No requirement	The food service establishment shall be compliant with one or more national or international standards such as but not limited to PNS ISO 22000 (Food Safety Management System [FSMS]), HACCP Certification, Halal Certification, or other standard (please specify) _____.			



### 1.5 Cooking Oil

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
No Requirement	No requirement.	The saturated fat content of the oil used shall not exceed the recommended government standard. Peroxide content of oil upon disposal shall not exceed 10 ppm.

Method of Validation/Checklist	Y	N	NA
<input type="checkbox"/> Certificate of analysis for the saturated fat content of the oil before use			
<input type="checkbox"/> Certificate of analysis for the peroxide content of oil upon disposal.			

## 2. NUTRITION

Encourage healthier choices to consumers by offering healthier menus that shall comply with the following:

### 2.1. Fortified Food Products

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
The food service establishment shall use salt compliant with RA 8172 An Act for Salt Iodization Nationwide requiring the use of iodized salt in all establishments	Use of at least one (1) FDA certified with the Sangkap-Pinoy Seal food product	Use of more than one (1) FDA certified with the Sangkap-Pinoy Seal food products
The food service establishment shall use fortified cooking oil		

Method of Validation/Checklist	Y	N	NA
<input type="checkbox"/> Observations during ocular shall validate accuracy of information.			

### 2.2. “Healthy Options Menu of Entrées or Drinks”

Nutritional information of the “Healthy Options” menu shall be made available for at least the following macro-nutrients: carbohydrates, fats, protein, sugar and sodium. Declaration of other nutrients is also encouraged. These menu items shall be identified to be low in salt, sugar or fat.

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
The food service establishment shall make available at least one (1) “Healthy Options” menu	The food service establishment shall make available at least two (2) “Healthy Options” menu	The food service establishment shall make available at least three (3) “Healthy Options” menu

Method of Validation/Checklist	Y	N	NA
<input type="checkbox"/> List of menu items in the “Healthier Options” menu			
<input type="checkbox"/> Certificate of Analysis for the nutritional declaration/labelling			
<input type="checkbox"/> Actual nutrition facts/nutrition information should appear in the menu or as shown in the establishment			
<input type="checkbox"/> Provision of low-salt, low sugar and low fat foods.			

<input type="checkbox"/> Serving of vegetables and fruits			
<input type="checkbox"/> Choice of half-rice for those with less requirements for rice and to avoid rice wastage			
<input type="checkbox"/> Provision of drinks such as low-calorie drink e.g. fresh fruit juices			

**2.3. Vegetarian Menu**

The food service establishment shall make available at least lacto-ovo vegetarian entrees.

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
The food service establishment shall make available at least one (1) lacto-ovo vegetarian entree.	The food service establishment shall make available at least two (2) vegetarian entree.	The food service establishment shall make available at least three (3) vegetarian entree.

Method of Validation/Checklist	Y	N	NA								
<input type="checkbox"/> Name of the available vegetarian menu item(s) <input type="checkbox"/> Sample printed menu indicating the vegetarian item.  Validation Table: <table border="1" style="margin-left: 40px;"> <thead> <tr> <th>Menu</th> <th>Type of Vegetarian Food</th> </tr> </thead> <tbody> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> </tbody> </table>	Menu	Type of Vegetarian Food									
Menu	Type of Vegetarian Food										

**2.4. Nutritionist-Dietitian**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
No requirement	No requirement	The food service establishment shall employ a Nutritionist-Dietitian or as a consultant in each establishment.

Method of Validation/Checklist	Y	N	NA						
<input type="checkbox"/> Copy of the Nutritionist-Dietitian’s professional license.  Validation Table: <table border="1" style="margin-left: 40px;"> <thead> <tr> <th>Name</th> <th>PRC License Number</th> <th>Valid Until</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td></tr> </tbody> </table>	Name	PRC License Number	Valid Until						
Name	PRC License Number	Valid Until							

**B. ENVIRONMENTAL PERFORMANCE**

Environmental performance shall be based on compliance to environmental regulations and specified environmental initiatives on waste management and resource efficiency by the food establishments.

**1. WASTE MANAGEMENT**

The food service establishment is required to comply with but not limited to the following relevant environmental legislations, and their implementing rules and regulations, guidelines and procedures. The food service establishment is also required to establish and implement waste management initiatives to minimize the generation of wastes and pollution.

**1.1. Regulatory Requirements**

The food service establishment is required to comply with but not limited to the following relevant environmental legislations, and their implementing rules and regulations, guidelines and procedures

Mandatory for all Star Levels	Validation/Checklist	Y	N	NA
RA 7160: Local Government Code	<input type="checkbox"/> Copies of Business Permits, and other environmental related permits issued by the LGU			
PD 1586: Environmental Impact Statement System	<input type="checkbox"/> Valid ECC or CNC issued by DENR			
	<input type="checkbox"/> Self Monitoring Reports for the past 4 quarters			
RA 9275: Philippine Clean Water Act of 2004	<input type="checkbox"/> If connected to a waste water treatment facility or its equivalent, the establishment must present a Certificate of Interconnection issued by the concessionaire or operate of the waste water facility			
	If not connected to a waste water treatment facility, the food service shall have <ul style="list-style-type: none"> <li>o a valid Discharge Permit,</li> <li>o Certificate of analysis of the waste water discharge compliant to DENR Effluent Standards</li> <li>o a Septage Management system (PD 856 IRR by DOH).</li> </ul>			
RA 8749: Philippine Clean Air Act of 1999	<input type="checkbox"/> Permit to Operate of air pollution sources and control equipment, if any.			
RA 9003: Ecological Solid Waste Management Act of 2000	<input type="checkbox"/> The food service establishment shall implement segregation of solid waste into the following categories: " <b>compostable</b> ", " <b>residual</b> ", " <b>recyclable</b> " or " <b>special waste (such as health care waste, toxic &amp; hazardous waste, bulky waste or white goods)</b> ", including or as seen fit by the establishment.			
	<input type="checkbox"/> Presence of segregated waste bins and validated during ocular inspection.			
	<input type="checkbox"/> Contract or certification with accredited haulers			
	<input type="checkbox"/> Copy of Hauler's permit to dispose collected waste at a designated landfill.			
	<input type="checkbox"/> Record of all disposed wastes.			

	Date	Waste Type "compostable", "non-recyclable/residual", "recyclable" or "special waste"	Kg									
RA 6969: Toxic Substances & Hazardous & Nuclear Wastes Control Act	<input type="checkbox"/>	List of Toxic and Hazardous waste (e.g. fluorescent lamp, batteries, etc.)										
	<input type="checkbox"/>	Proper storage of specified toxic and hazardous wastes										
	<input type="checkbox"/>	TSD (Treatment/Storage & Disposal) Accreditation of Contractor										
	<input type="checkbox"/>	Contract with hazardous waste treaters and haulers										
	<input type="checkbox"/>	Record of disposed toxic and hazardous waste (manifest system)										
		<table border="1"> <thead> <tr> <th>Date</th> <th>Description</th> <th>Kg</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> </tr> </tbody> </table>	Date	Description	Kg							
Date	Description	Kg										
Food Service Establishment shall assign a DENR-EMB accredited Pollution Control Officer.	<input type="checkbox"/>	Submission of the copy of the certificate of accreditation of PCO										
Compliant with Indoor Air Quality Standard or its equivalent.	<input type="checkbox"/>	Certificate of Compliance issued by OHSAS, WHO, or equivalent.										

<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
The food service establishment must be compliant with RA 9275 and did not receive a notice of violation within the last 2 years.	The food service establishment must be compliant with RA 9275 and did not receive a notice of violation within the last 3 years.

Method of Validation/Checklist	Y	N	NA
Certification from DENR that the company did not receive any notice of violation for the past years			

**1.2. Solid Waste Management System**

The food service establishment shall have a waste management in place.

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
The food service establishment shall have a garbage collection and disposal system for but not limited to the following: kitchen waste, waste oil and other disposable materials.	The food service establishment shall have an Environmental Management System or Plan in place.	

Method of Validation/Checklist	Y	N	NA
<input type="checkbox"/> Copy of the garbage collection system and validated during actual visit			
<input type="checkbox"/> One of the following:			

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<ul style="list-style-type: none"> <li>○ Copy of the Environmental Management System or Plan</li> <li>○ Third-party certified EMS (e.g. ISO 14001 certification)</li> <li>○ Others (please specify)</li> </ul>			
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**1.3. Solid Waste Reduction and Retrieval System**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
The food service establishment shall provide documentation or contract with accredited recyclers of DENR to treat their plastic and other wastes.		
	The company shall reduce the amount of solid waste disposed by at least 50% by weight per capita or sales from its baseline (prior to any waste management system).	
	The food service establishment shall have a retrieval program which shall retrieve at least 5% by weight of disposable packaging materials and containers	The food service establishment shall have a retrieval program which shall retrieve at least 10% by weight of disposable packaging materials and containers. (by weight of used material based on inventory)

Method of Validation/Checklist	Y	N	NA
Recycling: Record of products recycled.			
Reduction: <input type="checkbox"/> Submission of a Solid Waste Management Plan <input type="checkbox"/> Record of the following: <ul style="list-style-type: none"> <li>• Total waste Generated, Total waste collected by haulers (Residual), Total kitchen waste collected by recyclers (Kitchen), Total waste collected by recyclers (Recyclable)</li> </ul> <input type="checkbox"/> The 50% reduction shall be computed as: $\frac{\text{Annual Waste Generated} - \text{Diverted Waste}}{\text{Baseline Waste Generation}} \times 100 \leq \text{Required \%Reduction}$ <input type="checkbox"/> Contract with recyclers (e.g. paper, plastic, kitchen waste recyclers)			
Retrieval: <input type="checkbox"/> Submission of the written retrieval program. <input type="checkbox"/> The company shall provide documentation or contract with accredited recyclers of DENR to treat their disposable wastes. <input type="checkbox"/> Record of the purchased disposable waste. <input type="checkbox"/> The 5% by wt retrieved packaging material shall be computed as follows: $\frac{\text{Retrieved(kg)}}{\text{Purchased (kg) - Inventory (kg)}} \times 100 \geq \text{Required \%Retrieved}$			

**1.4. Disposable Materials**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
No requirement	Portion-controlled condiments and disposable napkins, straws and drinking water shall be provided upon customer request or with single-serve dispensers, which ever is applicable.	Food service establishment shall not use packaging materials that cannot be recycled.
	Disposable plastic materials used during operation shall have a resin identification code to facilitate recycling.	

Method of Validation/Checklist	Y	N	NA
Portion-controlled materials <input type="checkbox"/> Policy statement on disposable products and shall be validated upon ocular inspection			
Disposable plastic products <input type="checkbox"/> List of disposable plastic products used with evidence of the plastic resin code on the product validated upon ocular inspection			
Recyclable Materials <input type="checkbox"/> List of all packaging materials and shall be validated that all listed packaging materials are recyclable.			

**1.5. Green Procurement Program**

Mandatory (1-Star)	Additional and Voluntary (2-Star)	Additional and Voluntary (3-Star)
No requirement	(a) The company shall use 5% by cost of environmentally-preferable consumable products verified by a third-party certification program such as paper and tissue products, containers, utensils, cups, plates, straws, and other disposable food service items.	The company shall use 10% by cost of environmentally-preferable consumable products verified by a third-party certification program such as paper and tissue products, containers, utensils, cups, plates, straws, and other consumable food service items.

Method of Validation/Checklist	Y	N	NA
<input type="checkbox"/> List of all procured materials with corresponding cost and validated that the required% of which is third-party verified to be environmentally preferable.			

**2. RESOURCE EFFICIENCY**

Food service establishments generally utilize high volume of water and electricity. This section of the criteria requires the food service establishment to implement measures to reduce the use of resources.

**2.1. Water and Energy Conservation**

Mandatory (1-Star)	Additional and Voluntary (2-Star)	Additional and Voluntary (3-Star)
The food service establishment shall prevent leakage of water and gas such as in pipes, tap, tanks, containers, and others.		
	The food service establishment shall implement an energy conservation plan.	

Method of Validation/Checklist	Y	N	NA
Prevention of Leakage of Water and Gas <input type="checkbox"/> Proper installation of fittings and shall be validated during ocular inspection			
Water and Energy conservation plan <input type="checkbox"/> Written & signed commitment <input type="checkbox"/> List of action that shall implemented <input type="checkbox"/> Physical proof of implementation and shall be validated during ocular inspection <input type="checkbox"/> Energy and water consumption for the past year of operation (electricity(kwh), gas (kg) and water (m3))			

**2.2. Water and Energy Efficiency**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
Compliance with the minimum government energy standards and labeling program such as but not limited to appliances and lighting systems	Appliances and lighting systems have higher energy efficiency levels than government requirement	All 1-Star mandatory and 2-Star voluntary requirements.
		Practicing water recycling activities (eg. Rainwater harvesting, gray water reuse, etc)

Method of Validation/Checklist	Y	N	NA
Appliances <input type="checkbox"/> Procurement specifications for appliances and lighting fixtures or third-party validation of the energy efficiency of the product <input type="checkbox"/> Shall be validated during ocular inspection.			
Recycling <input type="checkbox"/> Written recycling plan <input type="checkbox"/> List of action that shall be implemented <input type="checkbox"/> Physical proof of implementation			

**2.3. Lighting Levels**

<b>Mandatory (1-Star)</b>	<b>Additional and Voluntary (2-Star)</b>	<b>Additional and Voluntary (3-Star)</b>
No requirement	The lighting levels in various areas of the food establishment shall be within the values prescribed by the government	
	<input type="checkbox"/> Where food is prepared or packed, minimum illumination intensity of 20 foot candles or 216 lux <input type="checkbox"/> Where food is consumed, minimum of 5 foot candles or 54 lux <input type="checkbox"/> Intensity of illumination shall be measured at a point 30 inches above the floor. Note: 1 foot candle = 10.76391 lux	

**V. PERIOD OF VALIDITY**

The product criteria is valid for three years from the date of its approval unless otherwise revised or withdrawn by the NELP-GCP Board, if proven necessary at any period of time.

**VI. REFERENCES**

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Republic Act 10068. *Organic Agriculture Act Of 2010*

United States Food Code (2009): Annex 3 - Public Health Reasons / Administrative Guidelines Chapter 2, Management and Personnel

**VII. TECHNICAL WORKING GROUP MEMBERS**

<b>Institution</b>	<b>Member and Alternative</b>
Environmental Management Bureau – Department of Environment and Natural Resources (EMB-DENR)	<i>Ms. Michico Venus. A. Navaluna</i>
National Solid Waste Management Commission (NSWMC)	<i>Ms. Juliet Manlapaz</i>
Energy Research and Testing Laboratory Services – Department of Energy (ERTLS-DOE)	<i>Ms. Mirna Campanano</i>
Climate Change Office (CCO)	Mr. Albert Magalang
Food and Nutrition Research Institute – Department of Science and Technology (FNRI-DOST)	<i>Dr. Ruby J. Apilado / Ms. Leah Castillo</i>
National Nutrition Council – Department of Health (NNC-DOH)	<i>Ms. Jovita V. Raval, / Ms. Renee Abgona</i>
National Meat Inspection Service – Department of Agriculture (NMIS-DA)	<i>Mr. Rodolfo P. Andres, DA</i>
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