



Republic of the Philippines
DEPARTMENT OF THE INTERIOR AND LOCAL GOVERNMENT
DILG-NAPOLCOM Center, EDSA corner Quezon Avenue, West Triangle, Quezon City
http://www.dilg.gov.ph



MEMORANDUM CIRCULAR

May 29, 2019

NO: 2019-84

TO : ALL CITY/MUNICIPAL MAYORS, DILG REGIONAL DIRECTORS,
BARMM REGIONAL SECRETARY AND ALL ONTHERS CONCERNED

SUBJECT : CELEBRATION OF THE 2019 WORLD FOOD SAFETY DAY

1. Background

June 7 has been officially proclaimed as the World Food Safety Day during the 73rd session of the United Nations General Assembly held last December 20, 2018 in New York. This proclamation is the result of the initiative of the Codex Alimentarius Commission (CAC) in 2015, followed by intensive negotiations within the CAC, the Food and Agriculture Organization of the United Nations (FAO), and the World Health Organization (WHO). Thus, starting 2019, the world will officially celebrate the World Food Safety day on the said date.

2. Purpose

This Memorandum Circular is issued to encourage all cities and municipalities to observe the celebration of the World Food Safety Day on June 7 and undertake activities as prescribed by the National Codex Organization (NCO) which is the sole body representing the Philippines to the CAC.

3. Scope/Coverage

All City/Municipal Mayors, DILG Regional Directors, BARMM Regional Secretary and all others concerned.

4. Policy Content and Guidelines

4.1. All concerned LGUs are encouraged to undertake the following activities in line with the objectives and theme of the celebration:

- Posting of Tarpaulin for the celebration of the World Food Safety Day using the prescribed tarpaulin layout (Annex A)
- Conduct a briefing on the importance of Food Safety and Codex (see sample reference material Annex B)
- Joining the ongoing #World Food Day twitter campaign and post photos

4.2. All concerned LGUs are requested to extend full support to the above-mentioned event.

4.3. All DILG Regional Directors are hereby directed to cause the widest dissemination of this Circular and extend the necessary assistance.



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5. Reference:

5.1. Letter from Sec. Emmanuel F. Piñol, Secretary of the Department of Agriculture, dated April 12, 2019.

6. Approving Authority


EDUARDO M AÑO
Secretary *M*

 
DILG-OBEC 11052018-06334

7. Feedback

For more information, you may contact the following:

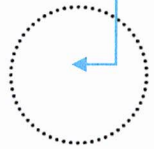
Dr. Jocelyn Sales
Head, NCO TC Management Staff Office
Contact No.: 838-4478

Dr. Marvin B. Vicente
Chair, NCO TC
Contact No.: 924-7980 loc 308

ANNEX A
2019 World Food Safety Day Celebration
Tarpaulin Specification

Insert Office/ Organization Logo here

Replace (Office Name) with the name of your office/organization



The (Office Name) joins the National Codex Organization in the celebration of the

2019 WORLD FOOD SAFETY DAY

07 June 2019

“ASSURING FOOD SAFETY IN THE FOOD CHAIN IS FUNDAMENTAL TO HEALTHY LIVING”



Height
4 ft

Width
11 ft

Fonts/Color:

The (Office Name) joins the National Codex Organization in the celebration of the – Cambria; Black Color

2019 WORLD FOOD SAFETY DAY 07 June 2019 – Cambria (Bold); Red Color

Assuring Food Safety in the Food Chain is Fundamental to Healthy Living – Cambria (Bold); Blue Color

Five keys to safer food



Keep clean

- ✓ Wash your hands before handling food and often during food preparation
- ✓ Wash your hands after going to the toilet
- ✓ Wash and sanitize all surfaces and equipment used for food preparation
- ✓ Protect kitchen areas and food from insects, pests and other animals

Why?

While most microorganisms do not cause disease, dangerous microorganisms are widely found in soil, water, animals and people. These microorganisms are carried on hands, wiping cloths and utensils, especially cutting boards and the slightest contact can transfer them to food and cause foodborne diseases.

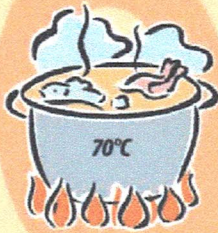


Separate raw and cooked

- ✓ Separate raw meat, poultry and seafood from other foods
- ✓ Use separate equipment and utensils such as knives and cutting boards for handling raw foods
- ✓ Store food in containers to avoid contact between raw and prepared foods

Why?

Raw food, especially meat, poultry and seafood, and their juices, can contain dangerous microorganisms which may be transferred onto other foods during food preparation and storage.

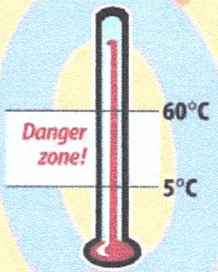


Cook thoroughly

- ✓ Cook food thoroughly, especially meat, poultry, eggs and seafood
- ✓ Bring foods like soups and stews to boiling to make sure that they have reached 70°C. For meat and poultry, make sure that juices are clear, not pink. Ideally, use a thermometer
- ✓ Reheat cooked food thoroughly

Why?

Proper cooking kills almost all dangerous microorganisms. Studies have shown that cooking food to a temperature of 70°C can help ensure it is safe for consumption. Foods that require special attention include minced meats, rolled roasts, large joints of meat and whole poultry.



Keep food at safe temperatures

- ✓ Do not leave cooked food at room temperature for more than 2 hours
- ✓ Refrigerate promptly all cooked and perishable food (preferably below 5°C)
- ✓ Keep cooked food piping hot (more than 60°C) prior to serving
- ✓ Do not store food too long even in the refrigerator
- ✓ Do not thaw frozen food at room temperature

Why?

Microorganisms can multiply very quickly if food is stored at room temperature. By holding at temperatures below 5°C or above 60°C, the growth of microorganisms is slowed down or stopped. Some dangerous microorganisms still grow below 5°C.



Use safe water and raw materials

- ✓ Use safe water or treat it to make it safe
- ✓ Select fresh and wholesome foods
- ✓ Choose foods processed for safety, such as pasteurized milk
- ✓ Wash fruits and vegetables, especially if eaten raw
- ✓ Do not use food beyond its expiry date

Why?

Raw materials, including water and ice, may be contaminated with dangerous microorganisms and chemicals. Toxic chemicals may be formed in damaged and mouldy foods. Care in selection of raw materials and simple measures such as washing and peeling may reduce the risk.



Republic of the Philippines
Department of Agriculture
OFFICE OF THE SECRETARY
Elliptical Road, Diliman
Quezon City 1100
Philippines

12 April 2019

SEC EDUARDO M AÑO

Secretary
Department of Interior and Local Government
Quezon City

ATTENTION: DIR ANNA LIZA F BONAGUA
Director
Bureau of Local Government Development

Dear Secretary Año:

The world now has a Food Safety Day!

On December 20, 2018, the 73rd session of the United Nations General Assembly in New York proclaimed June 7 as World Food Safety Day. Starting from 2019, the world will officially celebrate Food Safety on this day. This proclamation is the result of the initiative of the Codex Alimentarius Commission (CAC) in 2015, followed by intensive negotiations within the CAC, the Food and Agriculture Organization of the United Nations (FAO), and the World Health Organization (WHO).

With this, the National Codex Organization, the sole body representing the Philippines to the CAC, would like to encourage all cities and municipalities to undertake the following activities in line with the objectives and theme of the celebration:

- Posting of Tarpaulin for the celebration of World Food Safety Day (see attachment)
- Briefing on the importance of Food Safety and Codex
- Joining the ongoing #World Food Day twitter campaign and post photos

For more information, please coordinate with Dr Jocelyn Sales, Head, NCO TC Management Staff Office at telephone number: 838-4478 or Dr Marvin B Vicente Chair, NCO TC at cellphone number 0998-9689-809 / landline: 924-7980 loc 308.

Hoping for your positive response on World Food Safety Day celebration on 07 June 2019.

Thank you.

Very truly yours,

EMMANUEL F PIÑOL
Secretary