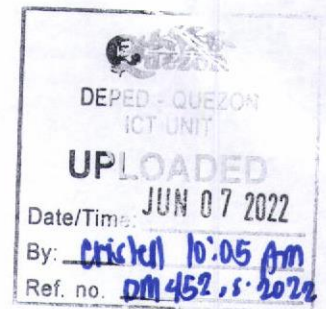




Republic of the Philippines
Department of Education
Region IV-A
SCHOOLS DIVISION OF QUEZON PROVINCE



3 June 2022

DIVISION MEMORANDUM
DM No. 452, s. 2022

REITERATION ON THE ADHERENCE TO FOOD SAFETY STANDARDS AND STRICT OBSERVANCE OF SAFETY AND HEALTH PROTOCOLS ON THE IMPLEMENTATION OF THE SCHOOL-BASED FEEDING PROGRAM (SBFP) FOR FY 2022

To: Assistant Schools Division Superintendents
Division Chiefs
School Head-in-Charge on Governance and Operation (SHIGO's)
Elementary School Heads
District and School Feeding Coordinators
District/School DRRM Coordinators
District Nurses
All Others Concerned

1. School-Based Feeding Program for FY 2022 continues its implementation for additional 30 feeding days for Nutritious Food Products through approved School Procurement and 16 feeding days for Milk Feeding Component (Fresh Milk/Sterilized Milk) with the National Dairy Authority.
2. Funds allocation for Nutritious Food Products (food commodities and operational expenses) were downloaded to respective School Heads chequing account last May 30, 2022. While the Operational expenses of 1.00/beneficiary for fresh milk will be downloaded this June 2022.
3. Relevant to the implementation, attached hereto is the Regional Memorandum No. 310, s. 2022 entitled **Reiteration on the Adherence to Food Safety Standards on the Implementation of the School-Based Feeding Program** for your reference. Also, this Office reiterates the **strict observance of safety and health protocols** during delivery and distribution of commodities in the schools and identified drop-off points/ sub-offices for the Fresh/Sterilized Milk commodities following the DepEd and LGU- IATF protocols.
4. All School Heads, School DRRM, SBFP Core Group, School Inspection Team, Property Custodian and District Nurses are advised to oversee the flow of distribution and delivery of commodities in the school.

DEPEDQUEZON-TM-SDS-04-009-003



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Republic of the Philippines
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Region IV-A
SCHOOLS DIVISION OF QUEZON PROVINCE

5. Relative to this, the Division SBFP Technical Working Group per Congressional District and District Nurses are advised to conduct a monitoring on the adherence to food safety standards of the schools during the implementation of the SBFP.
6. Travel expenses of the Monitoring Team shall be charged against the SBFP Program Support Funds.
7. For clarification and inquiries, kindly contact Ms. Ma. Teresita M. Abella, Nurse II/Nurse-in-Charge and Division SBFP Coordinator through Cp at 09455776367 or through email at materesita.abella@deped.gov.ph.
8. Immediate dissemination of and strict compliance to this Memorandum is highly desired.

ELIAS A. ALICAYA JR., EdD
Assistant Schools Division Superintendent
Officer-in-Charge
Office of the Schools Division Superintendent

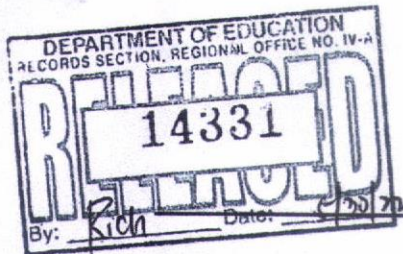
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/DO 053122-105600

Republic of the Philippines
Department of Education
REGION IV-A CALABARZON



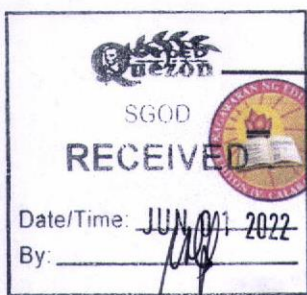
23 May 2022

Regional Memorandum

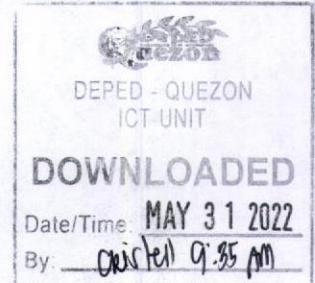
**REITERATION ON THE ADHERENCE TO FOOD SAFETY
STANDARDS ON THE IMPLEMENTATION OF THE
SCHOOL-BASED FEEDING PROGRAM**

To **Schools Division Superintendents**

1. Pursuant to DepEd Order 31, s. 2021 entitled **Operational Guidelines on the Implementation of the School-Based Feeding Program (SBFP)**, DepEd Order 10, s. 2022 entitled **Supplemental Guidelines on DepEd Order 31, s. 2021 (Operational Guidelines on the Implementation of the School-Based Feeding Program)** and Regional Memorandum No. 23 s. 2022 entitled **School-Based Feeding Program SY 2021-2022 Food Safety and Quality Checklist**, the Regional Office through the Education Support Services Division hereby reiterates the adherence to food safety standards on the implementation of the School-Based Feeding Program.
2. **To avoid possible incidence of food poisoning and foodborne illness on the implementation of the SBFP, the Schools Division Offices shall strictly monitor the adherence to food safety standards of the schools during the implementation of the SBFP and all schools shall strictly observe and adhere to the quality and standards on food safety.**
3. Attached are the safe handling of milk during delivery, storage and distribution and the roles and responsibilities of the personnel involved on food safety and on the incidence of food poisoning and foodborne illness in schools.
4. The Food Safety and Quality Checklist to be used during the deliveries of the items for SBFP, Food Safety Monitoring Tool, and other reference materials related to food safety can be downloaded at: **bit.ly/FOODSAFETYSBFPCALABARZON**
5. The Schools Division Offices are requested to conduct orientation on basic food safety and proper milk handling every start of the SBFP implementation and provide infographics on food safety and proper milk handling to each





Address: Gate 2, Karangalan Village, Cainta, Rizal
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school. Expenses relative to these activities shall be charged against the SBFP Program Support Funds downloaded to SDO.

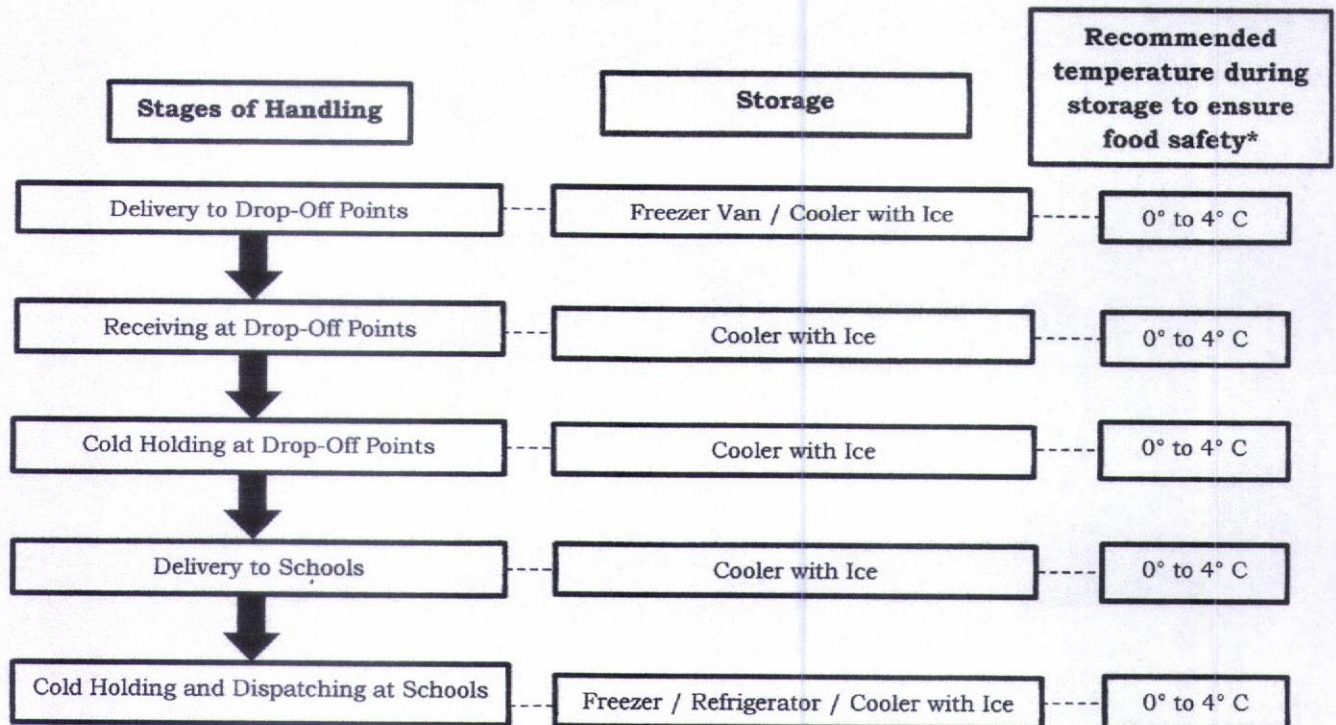
6. For clarification and inquiries, kindly contact Mr. Neil B. Evangelista, Nutritionist-Dietitian II and the Regional SBFP Coordinator through Viber at +63-947-299-8999 or through email at neil.evangelista@deped.gov.ph
7. Immediate dissemination of this Memorandum is desired.


FRANCIS CESAR B. BRINGAS
Regional Director 

cc: essd/nbe

Enclosure A. **SAFE HANDLING OF MILK DURING DELIVERY, STORAGE AND DISTRIBUTION**

To avoid milk spoilage and to ensure that it is safe for consumption by the beneficiaries, the following shall be strictly observed:



***If there is no available thermometer to measure storage temperature, ensure that products are placed in coolers with ice.**

Source: FoodSHAP Basic Food Safety

Enclosure B. ROLES AND RESPONSIBILITIES ON FOOD SAFETY AND ON THE INCIDENCE OF FOOD POISONING AND FOODBORNE ILLNESS DURING THE IMPLEMENTATION OF THE SCHOOL-BASED FEEDING PROGRAM

SCHOOL LEVEL

For Advisers

1. Report any symptoms of food poisoning or foodborne illness (such as vomiting, nausea and diarrhea) to the School Feeding Coordinator and School Head.

For School Feeding Coordinator

1. Check and report to the supplier any discoloration, foul odor/smell from the milk, molds from the breads and any other signs of poor quality on all the nutritious food products.
2. Ensure the quality of all the items using the Food Safety and Quality Checklist and coordinate with the SIT before accepting the deliveries.
3. Report possible incidence of food poisoning or foodborne illness to the Division Nurses and Division Medical Officers

DIVISION LEVEL

For Division SBFP Coordinator / Division Nurses

1. Conduct orientation to schools on basic food safety and provide infographics or reference materials related to food safety.
2. Coordinate with National Dairy Authority and Philippine Carabao Center on the conduct of orientation on proper milk handling.
3. Coordinate with the supplier on the delivery of the milk and nutritious food products to avoid late deliveries in schools
4. Monitor the adherence to food safety standards during the deliveries and distribution in schools
5. Report possible incidence of food poisoning and foodborne illness to the Medical Officer.

For Medical Officers

1. Closely monitor cases of food poisoning and foodborne illness among the SBFP beneficiaries.
2. Conduct orientation to schools on basic food safety and provide infographics or reference materials related to food safety.
3. Monitor the adherence to food safety standards during the deliveries and distribution in schools



Republic of the Philippines
Department of Education
REGION IV-A CALABARZON
GATE 2, KARANGALAN VILLAGE
1900 CAINTA, RIZAL



Regional Memorandum

11 January 2022

**SCHOOL-BASED FEEDING PROGRAM SY 2021-2022
FOOD SAFETY AND QUALITY CHECKLIST**

To **Schools Division Superintendents**

1. Pursuant to DepEd Order 31, s. 2021 entitled **OPERATIONAL GUIDELINES ON THE IMPLEMENTATION OF THE SCHOOL-BASED FEEDING PROGRAM**, the SBFP Food Safety and Quality Checklist is hereby being issued as a guide during the inspection of nutritious food products and milk in schools. **This will ensure the safety, quality and quantity of the products to be given to the beneficiaries of the School-Based Feeding Program.**
2. Attached is the School-Based Feeding Program Food Safety and Quality Checklist for reference. The checklist can be modified based on the Cycle Menu of the SDO or School.
3. For inquiries, kindly contact Mr. Neil B. Evangelista, Nutritionist-Dietitian II, and the Regional School-Based Feeding Program Coordinator through mobile at 09472998999 or through email at neil.evangelista@deped.gov.ph.
4. Widest dissemination of this Memorandum is earnestly desired.


FRANCIS CESAR B. BRINGAS
Regional Director 

cc: essd/nbe



"EXCELLENCE is a CULTURE and QUALITY is a COMMITMENT"

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**SCHOOL-BASED FEEDING PROGRAM FOOD SAFETY AND QUALITY CHECKLIST
FOR THE PRODUCTS (NUTRITIOUS FOOD PRODUCTS)**

A. ENHANCED NUTRIBUN			
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
No foul smell			
Free from pests or insects			
Marked with Best Before Date / Expiration Date <i>At least 5-7 days upon delivery</i>			
Well-packaged no holes, tears, or openings			
B. MILKY BUN			
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
No foul smell			
Free from pests or insects			
Marked with Best Before Date / Expiration Date <i>At least 5-7 days upon delivery</i>			
Well-packaged no holes, tears, or openings			
C. FORTIFIED/ENRICHED BREADS			
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
No foul smell			
Free from pests or insects			
Marked with Best Before Date / Expiration Date <i>At least 5-7 days upon delivery</i>			
Well-packaged no holes, tears, or openings			
D. NUTRIPACKS			
Weight as per specifications	_____ grams		
Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
Marked with Best Before Date / Expiration Date <i>At least 6 months from the date of delivery</i>			
Well-packaged no holes, tears, or openings			

E. FRUITS (LOCAL PRODUCE)			
Weight as per specifications	_____ grams / _____ pcs		
Actual Weight	_____ grams / _____ pcs		
CHECKLIST	YES	NO	REMARKS
Good quality and fresh <i>Not rotten</i>			
No bruised <i>No brown discoloration</i>			
Free from pests or insects			
Marked with Best Before Date / Expiration Date <i>At least 6 months from the date of delivery</i>			
F. VEGETABLES (NON-LEAFY)			
Weight as per specifications	_____ grams		
Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
Good quality and fresh <i>Not rotten</i>			
No bruised <i>No brown discoloration</i>			
Free from pests or insects			
G. VEGETABLES (LEAFY)			
Weight as per specifications	_____ grams		
Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
Good quality and fresh <i>Not rotten</i>			
Fresh Green Color <i>No brown discoloration</i>			
Free from pests or insects			
H. FRUIT JUICES			
Volume as per specifications	_____ ml		
Actual Volume	_____ ml		
CHECKLIST	YES	NO	REMARKS
No damages in pack/bottles <i>no holes, tears, or openings</i>			
No leakage			
Marked with Best Before Date / Expiration Date <i>At least 6 months from the date of delivery</i>			
I. CEREALS			
Weight as per specifications	_____ grams		
Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
Marked with Best Before Date / Expiration Date <i>At least 6 months from the date of delivery</i>			
Well-packaged <i>no holes, tears, or openings</i>			

J. LEGUMES

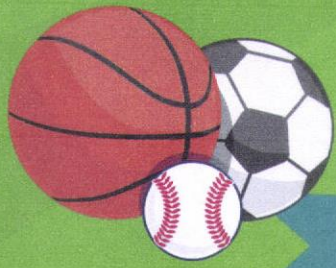
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
Free from pests or insects			
Well-packaged no holes, tears, or openings			
K. IRON FORTIFIED RICE			
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
Free from pests or insects			
Well-packaged no holes, tears, or openings			
L. FRESH EGGS			
Weight as per specifications	_____ grams / _____ pcs		
Average Actual Weight	_____ grams / _____ pcs		
CHECKLIST	YES	NO	REMARKS
Rough, clean, and unbroken shell			
No signs of cracks			
No foul smell			
M. ROOTCROPS			
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
No foul smell			
Free from pests or insects			
N. GRAINS (CORN)			
Weight as per specifications	_____ grams		
Average Actual Weight	_____ grams		
CHECKLIST	YES	NO	REMARKS
No signs of molds			
No foul smell			
Free from pests or insects			

**SCHOOL-BASED FEEDING PROGRAM FOOD SAFETY AND QUALITY CHECKLIST
FOR THE PRODUCTS (MILK)**

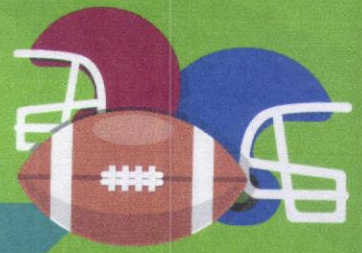
A. PASTEURIZED/FRESH MILK			
CHECKLIST	YES	NO	REMARKS
No foul odor/smell			
No discoloration			
Chilled			
Placed in coolers with ice			
Marked with Best Before Date / Expiration Date			
No damages in pack/bottles no holes, tears, or openings			
No leakage			
B. COMMERCIAL MILK			
CHECKLIST	YES	NO	REMARKS
Marked with Best Before Date / Expiration Date			
No damages in pack/bottles no holes, tears, or openings			

**SCHOOL-BASED FEEDING PROGRAM FOOD SAFETY CHECKLIST DURING THE
PREPARATION, HANDLING AND DISTRIBUTION**

A. FOOD SAFETY DURING DISTRIBUTION AND HOLDING			
CHECKLIST	YES	NO	REMARKS
Delivered Nutritious Food Product were placed in sealed container or bag to maintain freshness, quality and safety			
NFP were placed in a tray or container upon delivery and placed in table to avoid touching surfaces and maintain safety			
B. FOOD SAFETY IN DISTRIBUTION AREA			
CHECKLIST	YES	NO	REMARKS
Dispatching area was well-lit			
Dispatching area was pest free			
Dispatching area was clean			
C. PROPER HYGIENE AND USE OF PPEs			
CHECKLIST	YES	NO	REMARKS
Washing of hands were observed			
Wearing of disposable plastic gloves			
Wearing of hairnet was observed			
Wearing of apron was observed			

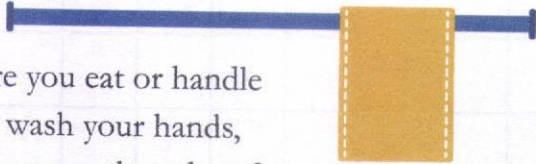


RULES of the GAME for Food Safety



Keep it clean

Before you eat or handle food, wash your hands, food prep tools and surfaces.



Cook to the right temperature

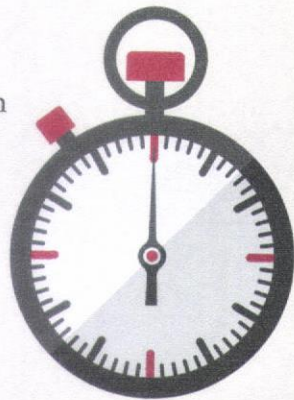
Use a food thermometer to check that foods are cooked to the right temperature:

165°F for chicken and
160°F for ground beef.

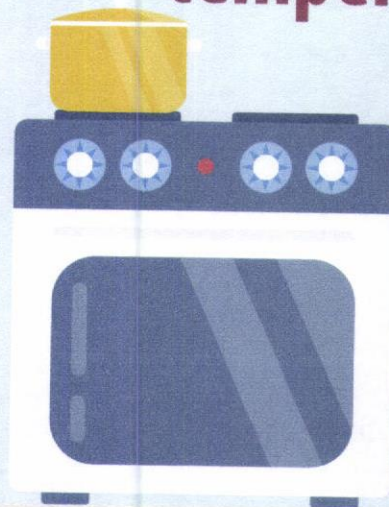


Watch the clock

Throw out perishable food that has been sitting at room temperature for more than two hours; one hour if it's **90°F** or warmer.



Serve at the right temperature



Keep hot foods at **140°F** or warmer, and cold foods at **40°F** or colder.



www.cdc.gov/foodsafety



Food safety,
Everyone's business



World Health
Organization

Western Pacific Region

To prepare safe and healthy food at home,
apply the **5 keys for safer food**:



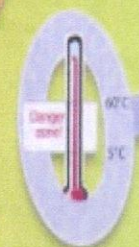
1. Keep your hands and surfaces clean



2. Separate raw and cooked food



3. Cook food thoroughly



4. Keep food at a safe temperature



5. Use safe water and raw materials

Remember: Always wash your hands thoroughly before preparing food
and eating.