

Innovation Works for the People: Enabling Innovations in Food Safety Through Research and Development

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PHILIPPINE COUNCIL
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DOST Integrated Food Safety Program

R&D in support of Risk Assessment for Philippine Food

- Risk Profiling of Hazards in Philippine Food to Support National Risk Management
- Prevalence of Mycotoxin in Rice and Corn in the Philippines
- Prevalence of Heavy Metals and Pesticide Residues in Milled White Rice and White Corn Grits in the Philippines
- Exposure Assessment of Food Chemical Contamination in Metro Manila: A Pilot Total Diet Study Approach



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DOST Integrated Food Safety Program



FOOD INSPECTION CHECKLIST	
Registered Business Name: _____ Physical Address: _____ Contact No.: _____ Operating Hours: _____ No. of Employees: _____ No. of Shifts: _____ Manager/Supervisor (At the time of inspection): _____ Food Safety Compliance Officer (FSCO), if applicable: _____ Type: <input type="checkbox"/> Initial <input type="checkbox"/> Follow-up <input type="checkbox"/> Routine <input type="checkbox"/> Complaint Inspection: <input type="checkbox"/> Initial <input type="checkbox"/> Follow-up <input type="checkbox"/> Routine <input type="checkbox"/> Complaint FSCO Certificate Number, if applicable: _____ Date: _____ Time in: _____ Time out: _____ Inspector's Name and Signature: _____ Inspector's ID No.: _____ Business Permit Number: _____	
Directions: Encircle the point indicated if the answer to the question is YES, mark X on the point indicated if the answer to the question is NO. On the remarks column, write R for Repeated violation and NA if Not Applicable.	
A. HOLDING	Remarks
1. Is there a dedicated, calibrated and sanitized food thermometer to monitor the holding of cooked food? 3.4 E.1	Yes <input type="checkbox"/> No <input type="checkbox"/>
2. Is there a monitoring sheet for holding cooked food? 3.4 E.2	Yes <input type="checkbox"/> No <input type="checkbox"/>
3. Are there equipment and utensils for the holding of cooked food (in process, pre-cooked, food courts, and serving utensils)? 3.4 E.3	Yes <input type="checkbox"/> No <input type="checkbox"/>
B. CONSUMER PROTECTION & ADVISORY	Remarks
4. Are the consumers guided on potential allergen/ingredient in the food served? 3.5 B.1-2	Yes <input type="checkbox"/> No <input type="checkbox"/>
C. PROCESSING	Remarks
5. Are proper cooking procedures followed? 3.4 C.5-6	Yes <input type="checkbox"/> No <input type="checkbox"/>
6. Are proper reheating procedures followed? 3.4 F.1-2	Yes <input type="checkbox"/> No <input type="checkbox"/>
7. Are proper serving and packing procedures followed? 3.4 G.1-4	Yes <input type="checkbox"/> No <input type="checkbox"/>
8. Are proper cooling procedures followed and documented? 3.4 E.3	Yes <input type="checkbox"/> No <input type="checkbox"/>
D. PREPARATION	Remarks
9. Are fresh ingredients washed properly? 3.4 C.3	Yes <input type="checkbox"/> No <input type="checkbox"/>
10. Are frozen ingredients thawed properly? 3.4 G.1-2	Yes <input type="checkbox"/> No <input type="checkbox"/>
11. Are food ingredients prepared properly to prevent cross-contamination? 3.4 C.4	Yes <input type="checkbox"/> No <input type="checkbox"/>
E. DELIVERY/TRANSPORT	Remarks
12. Is the vehicle temperature/quality of cooked food time properly? 3.4 I.1-2	Yes <input type="checkbox"/> No <input type="checkbox"/>
F. STORAGE AND WAREHOUSING	Remarks
13. Are time appropriate storage facilities for commodities? 3.4 B.4	Yes <input type="checkbox"/> No <input type="checkbox"/>
14. Are proper date labeling and stock rotation procedures followed? 3.4 B.1-3	Yes <input type="checkbox"/> No <input type="checkbox"/>
15. Are raw, ready-to-eat (RTE), and non-food items (ex. packaging materials, cleaning chemicals) separated to prevent cross-contamination? 3.4 B.5-6	Yes <input type="checkbox"/> No <input type="checkbox"/>
G. PURCHASING AND RECEIVING	Remarks
16. Are all ingredients obtained from sources approved by the local authority? 3.4 A.1	Yes <input type="checkbox"/> No <input type="checkbox"/>
17. Are proper receiving requirements and procedures followed? 3.4 A.2-3	Yes <input type="checkbox"/> No <input type="checkbox"/>
H. PERSONAL HEALTH & HYGIENE	Remarks
18. Are proper personal hygiene training of personnel followed? 3.2 B	Yes <input type="checkbox"/> No <input type="checkbox"/>
19. Do all food handlers have valid health certificates and show no signs of illness? 3.2 A	Yes <input type="checkbox"/> No <input type="checkbox"/>



R&D in support of the Food Industry

- Development of Food Safety Guidelines for the Food Service Sectors
- Development of Grading System for Adoption of Food Establishments in the Philippines

Harmonization of Food Safety Training Modules for Food Manufacturing



Photos from: DOST CALABARZON Official FB Page



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DOST Food Safety Human Resource Development Project



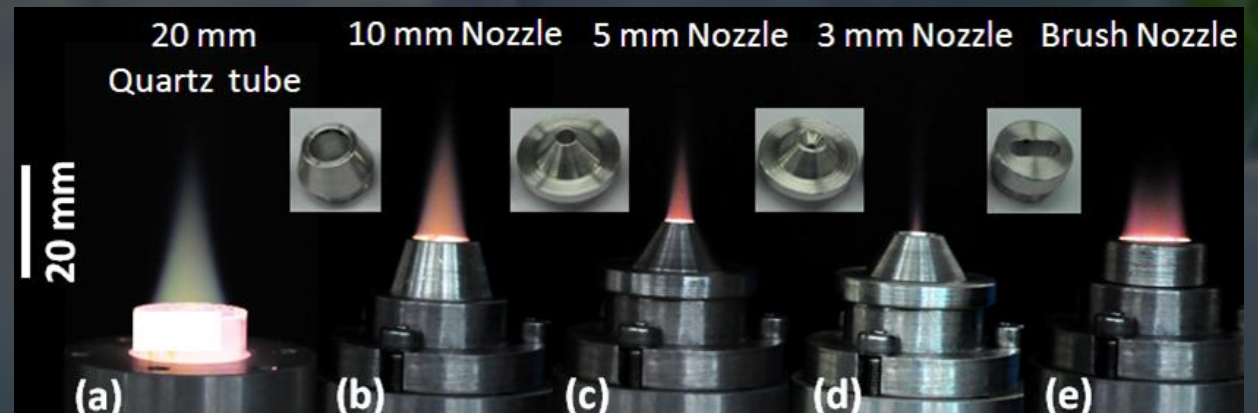
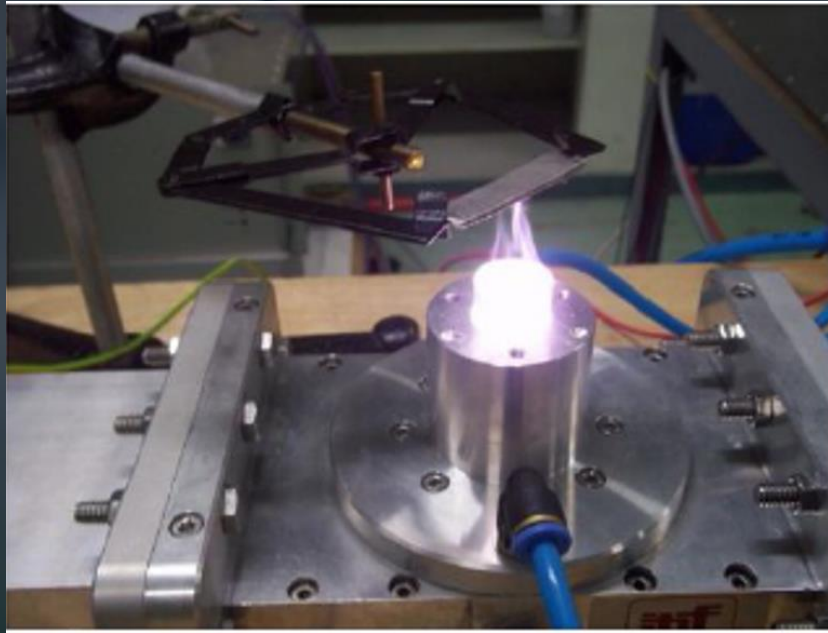
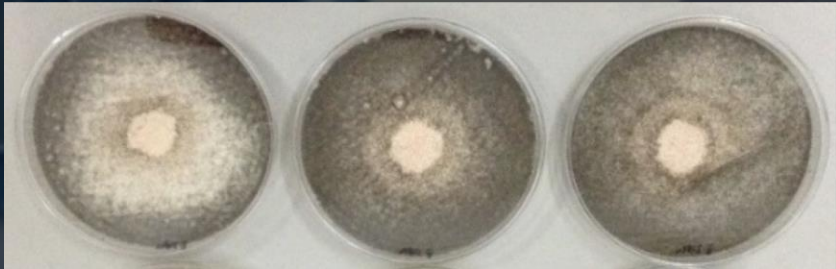
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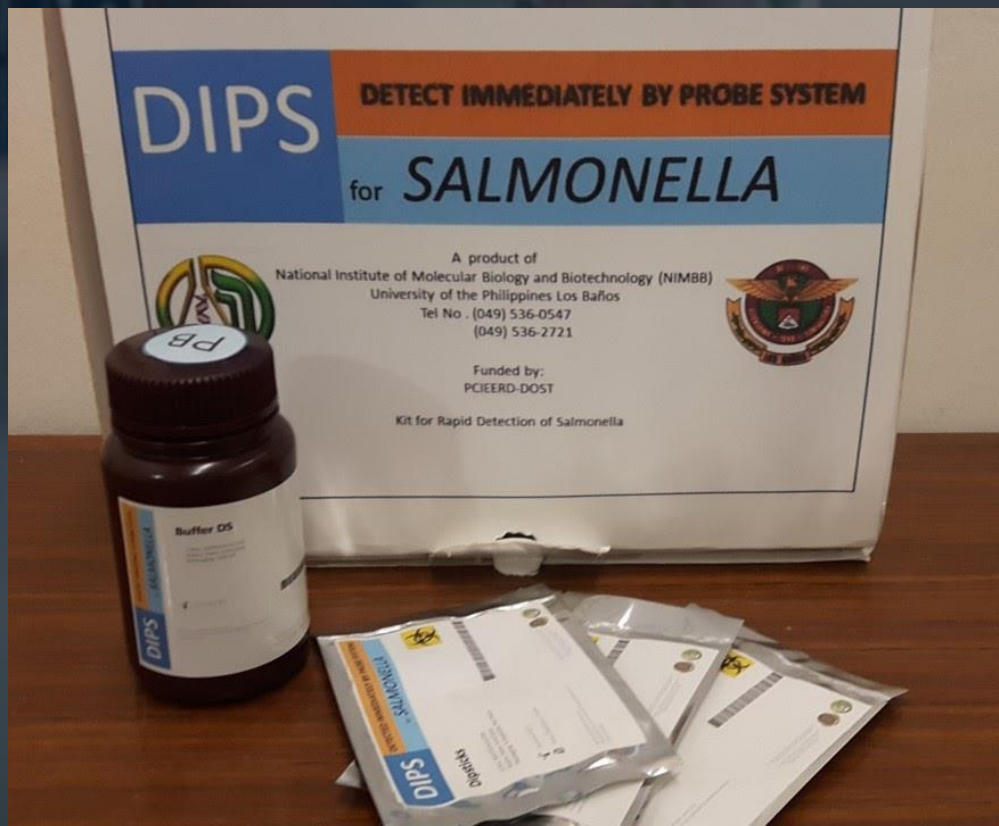
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Development of Plasma Technology for the Non-Thermal Sterilization of Food Products, Packaging and Contact Surfaces in Food Processing



Development of a Dipstick Assay Format for the Detection of Salmonella in Selected Food Matrices



DNA-based Nanobiosensor Detection System for Foodborne and Waterborne Pathogens



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