**S1 Appendix. Wet Market Assessment sheets**. Guide questions used to assess the hygienic conditions of each wet markets in Metro Manila. The name of wet markets was concealed. “*Tocino”, “Embutido”* and “*Longganisa”* are Filipino terms for bacon, Filipino style meatloaf, and Filipino style sausage.

Market: xxxx City: Quezon City, District IV

Date: 22 May 2017

Time of inspection: 9:15 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  |  |  | **X** |  |
| **B. Ventilation** |  |  | **X** |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Moisture (Dry 🡪 Wet) |  | **X** |  |  |  |
|  Cleanliness |  |  |  | **X** |  |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  |  |  | **X** |  |
|  Smooth surface |  |  |  | **X** |  |
|  Drains? |  |  |  | **X** |  |
|  Elevation |  |  | **X** |  |  |
|  Cleanliness  |  |  |  | **X** |  |
|  Moisture (*ice/water/blood*) |  |  |  | **X** |  |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  | **X** |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for the whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  |  | **X** |  |  |
|  Chicken (isolated) |  |  | **X** |  |  |
|  Pork |  |  | **X** |  |  |
|  Beef |  |  | **X** |  |  |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  |  | **X** |  |
|  Cockroaches (absence 🡪  presence) |  |  |  | **X** |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  | **X** |  |
|  Trash can |  |  |  | **X** |  |
|  Trash |  |  |  | **X** |  |
|  Odor |  |  | **X** |  |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  | **X** |  |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  | **X** |  |  |  |
|  Evisceration, skinning  |  |  |  | **X** |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  |  |  | **X** |  |
|  Clean |  |  | **X** |  |  |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Present, tocino, longganisa near dry goods |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Some isolated meat stalls are near cooked food and fresh produce.
* The evisceration of chicken is observed within the market
* Pans for lying meat are absent

Market: xxx City: Malabon

 Date: 22 May 2017

Time of inspection: 10:40 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  |  |  | **X** |  |
| **B. Ventilation** |  |  | **X** |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Moisture (Dry 🡪 Wet) |  | **X** |  |  |  |
|  Cleanliness |  |  |  | **X** |  |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Smooth surface |  | **X** |  |  |  |
|  Drains? |  |  | **X** |  |  |
|  Elevation |  |  | **X** |  |  |
|  Cleanliness  |  |  |  |  | **X** |
|  Moisture (*ice/water/blood*) |  |  |  |  | **X** |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  |  | **X** |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  | **X** |  |  |  |
|  Chicken (isolated) |  | **X** |  |  |  |
|  Pork |  | **X** |  |  |  |
|  Beef |  | **X** |  |  |  |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  |  |  | **X** |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  |  | **X** |
|  Trash can |  |  |  |  | **X** |
|  Trash |  |  |  |  | **X** |
|  Odor |  |  |  |  | **X** |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  | **X** |  |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  | **X** |  |  |  |
|  Evisceration, skinning  |  | **X** |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  | **X** |  |  |  |
|  Clean |  |  |  |  | **X** |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Present: Longganisa, tocino, barbeque and marinated chicken  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Ice present in some meat counter
* Some of the vendors are not wearing shirts.

Markets: xxx City: Makati

Date: 20 May 2017

Time of inspection: 10:30 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** | **X** |  |  |  |  |
| **B. Ventilation** | **X** |  |  |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? | **X** |  |  |  |  |
|  Moisture (Dry 🡪 Wet) | **X** |  |  |  |  |
|  Cleanliness | **X** |  |  |  |  |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? | **X** |  |  |  |  |
|  Smooth surface | **X** |  |  |  |  |
|  Drains? | **X** |  |  |  |  |
|  Elevation | **X** |  |  |  |  |
|  Cleanliness  | **X** |  |  |  |  |
|  Moisture (*ice/water/blood*) | **X** |  |  |  |  |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire | **X** |  |  |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products | **X** |  |  |  |  |
|  Chicken (isolated) | **X** |  |  |  |  |
|  Pork | **X** |  |  |  |  |
|  Beef | **X** |  |  |  |  |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  | **X** |  |  |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation | **X** |  |  |  |  |
|  Trash can | **X** |  |  |  |  |
|  Trash | **X** |  |  |  |  |
|  Odor | **X** |  |  |  |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean | **X** |  |  |  |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls | **X** |  |  |  |  |
|  Evisceration, skinning  | **X** |  |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  | **X** |  |  |  |
|  Clean | **X** |  |  |  |  |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Present: tocino, longganisa,  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* The market floor and display table are dry and clean.
* The display table is finished or made up of metal.
* Vendors wear uniform
* Meats are segregated per animal origin.

Markets: xxx City: Paranaque

Date: 20 May 2017

Time of inspection: 9:39 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** | **X** |  |  |  |  |
| **B. Ventilation** | **X** |  |  |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? | **X** |  |  |  |  |
|  Moisture (Dry 🡪 Wet) | **X** |  |  |  |  |
|  Cleanliness |  | **X** |  |  |  |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? | **X** |  |  |  |  |
|  Smooth surface | **X** |  |  |  |  |
|  Drains? | **X** |  |  |  |  |
|  Elevation | **X** |  |  |  |  |
|  Cleanliness  | **X** |  |  |  |  |
|  Moisture (*ice/water/blood*) | **X** |  |  |  |  |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  |  | **X** |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for the whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  |  |  |  | **X** |
|  Chicken (isolated) |  |  |  |  | **X** |
|  Pork |  |  |  |  | **X** |
|  Beef |  |  |  |  | **X** |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  | **X** |  |  |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  | **X** |  |  |  |
|  Trash can |  |  | **X** |  |  |
|  Trash |  |  |  | **X** |  |
|  Odor |  | **X** |  |  |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  | **X** |  |  |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  | **X** |  |  |  |
|  Evisceration, skinning  | **X** |  |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter | **X** |  |  |  |  |
|  Clean |  | **X** |  |  |  |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Present: tocino, marinated chicken, longganisa and shanghai (wrapped ground meat).  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Meat area can be divided into 2
	+ Separate meat area: clean, dry (floor and display table), no odor
	+ on the road: fused with a dry area
* Meats were displayed on dry containers (pans), some with cartons.
* Most people are wearing clothes, some are observed without clothes.
* Some stalls are within meat stall area, while other meat stalls are fused with dry section.

Markets: xxx City: Muntinlupa

Date: 20 May 2017

Time of inspection: 8:30 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  | **X** |  |  |  |
| **B. Ventilation** |  |  | **X** |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  |  | **X** |  |  |
|  Moisture (Dry 🡪 Wet) |  |  |  |  | **X** |
|  Cleanliness |  |  |  |  | **X** |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Smooth surface |  |  | **X** |  |  |
|  Drains? |  |  |  |  | **X** |
|  Elevation |  | **X** |  |  |  |
|  Cleanliness  |  |  |  | **X** |  |
|  Moisture (*ice/water/blood*) |  |  |  |  | **X** |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  | **X** |  |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  |  |  |  | **X** |
|  Chicken (isolated) |  |  |  |  | **X** |
|  Pork |  |  |  |  | **X** |
|  Beef |  |  |  |  | **X** |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  |  |  | **X** |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  | **X** |  |
|  Trash can |  | **X** |  |  |  |
|  Trash |  | **X** |  |  |  |
|  Odor |  |  |  | **X** |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  |  | **X** |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  |  |  |  | **X** |
|  Evisceration, skinning  | **X** |  |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  | **X** |  |  |  |
|  Clean |  |  |  | **X** |  |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Processing not observed.  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Meat area is not separated from fish area.
* Muddy floor.

Markets: xxx City: Mandaluyong

 Date: 20 May 2017

Time of inspection: 12:00 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  |  |  |  | **X** |
| **B. Ventilation** |  |  |  |  | **X** |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  |  | **X** |  |  |
|  Moisture (Dry 🡪 Wet) |  |  |  | **X** |  |
|  Cleanliness |  |  |  |  | **X** |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  |  | **X** |  |  |
|  Smooth surface |  |  |  | **X** |  |
|  Drains? |  |  |  | **X** |  |
|  Elevation |  | **X** |  |  |  |
|  Cleanliness  |  |  | **X** |  |  |
|  Moisture (*ice/water/blood*) |  |  |  |  | **X** |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  | **X** |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  | **X** |  |  |  |
|  Chicken (isolated) |  | **X** |  |  |  |
|  Pork |  | **X** |  |  |  |
|  Beef |  | **X** |  |  |  |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  |  | **X** |  |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  |  | **X** |
|  Trash can |  |  |  |  | **X** |
|  Trash |  |  |  |  | **X** |
|  Odor |  |  |  |  | **X** |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  | **X** |  |  |
|  Ice |  |  |  |  |  |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  |  |  | **X** |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  | **X** |  |  |  |
|  Evisceration, skinning  | **X** |  |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  | **X** |  |  |  |
|  Clean |  |  |  |  | **X** |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Mini-meat processing section within the market, near meat section |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Fish products are isolated in meat products. However, in some areas, meat products are not properly segregated per animal origin.

Markets: xxx City: Pasig

 Date: 20 May 2017

Time of inspection: 11:27 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  |  |  | **X** |  |
| **B. Ventilation** |  |  | **X** |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  |  | **X** |  |  |
|  Moisture (Dry 🡪 Wet) |  |  |  | **X** |  |
|  Cleanliness |  |  |  | **X** |  |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Smooth surface |  | **X** |  |  |  |
|  Drains? | **X** |  |  |  |  |
|  Elevation | **X** |  |  |  |  |
|  Cleanliness  |  |  |  | **X** |  |
|  Moisture (*ice/water/blood*) |  |  |  | **X** |  |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  | **X** |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products | **X** |  |  |  |  |
|  Chicken (isolated) | **X** |  |  |  |  |
|  Pork | **X** |  |  |  |  |
|  Beef | **X** |  |  |  |  |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  |  | **X** |  |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  |  | **X** |
|  Trash can |  |  |  | **X** |  |
|  Trash |  |  |  |  | **X** |
|  Odor |  |  |  | **X** |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  | **X** |  |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  | **X** |  |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls | **X** |  |  |  |  |
|  Evisceration, skinning  | **X** |  |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  | **X** |  |  |  |
|  Clean |  |  |  | **X** |  |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Present: longganisa, tocino, and tapa were observed. Placed on covered container.  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Ice for chicken feet
* Meat cuts and feather on the floor.
* Chicken products are displayed on metal counters, while other meat products are displayed on wooden counters.
* Meat based from animal origin is properly segregated.

Market: xxx City: Quezon City District V

Date: 22 May 2017

Time of inspection: 7:40 am

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  |  | **X** |  |  |
| **B. Ventilation** |  |  | **X** |  |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Moisture (Dry 🡪 Wet) |  |  |  |  | **X** |
|  Cleanliness |  |  |  |  | **X** |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Smooth surface |  |  |  | **X** |  |
|  Drains? |  |  |  | **X** |  |
|  Elevation |  | **X** |  |  |  |
|  Cleanliness  |  |  |  | **X** |  |
|  Moisture (*ice/water/blood*) |  |  |  |  | **X** |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  | **X** |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | **X** |  |  |
|  Chopping board |  |  | **X** |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  |  |  |  | **X** |
|  Chicken (isolated) |  |  |  |  | **X** |
|  Pork |  |  |  |  | **X** |
|  Beef |  |  |  |  | **X** |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  | **X** |  |  |
|  Cockroaches (absence 🡪  presence) |  |  |  |  |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  | **X** |  |
|  Trash can |  |  |  | **X** |  |
|  Trash |  |  |  | **X** |  |
|  Odor |  |  |  | **X** |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  |  |  | **X** |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  |  |  |  | **X** |
|  Evisceration, skinning  | **X** |  |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  |  | **X** |  |  |
|  Clean |  |  |  |  | **X** |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) | Processing of longganisa was observed.  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* No proper segregation of products (dry, fresh produce, fish, and meat)
* Display area and floors are wet
* Some food are hanging, while others are lying on container (or on pans).

Markets: xxx City: Manila

Date: 2015

Time of inspection:-

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** |
| **A. Lighting** |  |  |  | **X** |  |
| **B. Ventilation** |  |  |  | **X** |  |
| **C. Floorings** |  |  |  |  |  |
|  Finished? |  |  |  | **X** |  |
|  Moisture (Dry 🡪 Wet) |  |  |  | **X** |  |
|  Cleanliness |  |  |  | **X** |  |
| **D. Display Tables** |  |  |  |  |  |
|  Finished? |  | **X** |  |  |  |
|  Smooth surface |  |  | **X** |  |  |
|  Drains? |  |  |  | **X** |  |
|  Elevation |  | **X** |  |  |  |
|  Cleanliness  |  |  |  | **X** |  |
|  Moisture (*ice/water/blood*) |  |  |  | **X** |  |
| **E. Vendors/Food handlers** |  |  |  |  |  |
|  Proper attire |  |  | **X** |  |  |
|  Transact while selling |  |  | **X** |  |  |
| **F. Equipment (*cleanliness*)** |  |  |  |  |  |
|  Knife |  |  | **X** |  |  |
|  Grinder |  |  | X |  |  |
|  Chopping board |  |  | X |  |  |
| **G. Zoning for whole market** |  |  |  |  |  |
|  Meat and meat food  Products |  |  | **X** |  |  |
|  Chicken (isolated) |  |  | **X** |  |  |
|  Pork |  |  | **X** |  |  |
|  Beef |  |  | **X** |  |  |
| **H. Pest** |  |  |  |  |  |
|  Flies (absence 🡪 presence) |  |  |  | **X** |  |
|  Cockroaches (absence 🡪  presence) |  |  |  | **X** |  |
|  Rats |  |  |  |  |  |
| **I. Cleanliness** |  |  |  |  |  |
|  Waste segregation |  |  |  | **X** |  |
|  Trash can |  |  |  | **X** |  |
|  Trash |  |  |  | **X** |  |
|  Odor |  |  |  | **X** |  |
| **J. Cooling system** |  |  |  |  |  |
|  Refrigerator/Chiller |  |  |  |  | **X** |
|  Ice |  |  |  |  | **X** |
| **M. Sewage (presence)** |  |  |  |  |  |
|  Clean |  |  |  | **X** |  |
| **N. Meat** |  |  |  |  |  |
|  Handling |  |  | **X** |  |  |
|  Freshness |  | **X** |  |  |  |
| **O. Meat stalls** |  |  |  |  |  |
|  Separate from fish stalls |  |  |  | **X** |  |
|  Evisceration, skinning  |  | **X** |  |  |  |
|  Chopping blocks, easily  cleaned, free of cracks and  crevices |  |  | **X** |  |  |
|  Hang in hanging rails, not lying  on the counter |  |  | **X** |  |  |
|  Clean |  |  |  | **X** |  |
|  Free for vermin |  |  |  |  |  |
|  Processing of meat (tocino,  longganisa) |  |

1 – Very good 4 - Bad

2 – Good 5- Worst

3 – Neutral

Remarks:

* Quinta market is newly renovated, hence, present ocular inspection data were not useful for analysis.
* Data shown above were based from 2015 sampling.