

## **GREEN CHOICE PHILIPPINES**

### **NELP-GCP 2019034**

#### **FOOD SERVICE ESTABLISHMENT**

##### **I. ENVIRONMENTAL SCENARIO**

The evolving fast-changing lifestyle in the Philippines has made convenience food a more preferable option, where 4 out of 10 Filipinos are now eating in quick-service restaurants (Subido, 2018). 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 generate the highest value added of 51.2% in the country's top business industries and contributes a considerable 68% total employment for all accommodation and food service activities (Philippine Statistics Authority, 2018).

However, the changing consumption patterns while delivering a fair share of resources has led to challenges in achieving Sustainable Consumption and Production (SCP). 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 4) resource use including water and energy and climate change. 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. In addition, food waste is third contributor to climate change where 22% of GHG emissions come from food production. Methane, a more powerful GHG than CO<sub>2</sub>, also comes from food waste (UN, 2015).

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. The innovative performance of the food services is also given consideration to acknowledge the efforts of the 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

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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

**“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/ acceptable”** 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 Restaurant”** is characterized as a full-service restaurant and offers excellent table service, fine but expensive cuisine and a formal ambiance - air-conditioned, carpeted dining area with piped-in, classical music. Its excellent food emphasized prominence with visual presentation, the outstanding taste of food and the quality of ingredients used for preparation, accompanied with special culinary skills required during food preparation. It may have excellent views of the city or the sea but is not necessary. 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)

**“High nutrition value meal”** shall refer to menus in food establishments served with right food group proportions on a per-meal basis, nutritionally balanced, and not exceeding the criteria set by DOH on sodium, fat, sugar, calories to meet the body's energy and nutrient needs.

**“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.

**“Local Sourcing”** typically denotes the sourcing, purchasing or procurement of food, ingredients and other consumable products from within a specific radius (distance) from where they will be used or sourced, or from a given geographical area.

**“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*)

**“Ordinance”** (local) is a law passed by a municipal government. An ordinance is generally used to designate a local law of a municipal corporation, duly enacted by the proper authorities that prescribe general, uniform, and permanent rules of conduct, relating to the corporate affairs of the municipality.

**“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 Philippine 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.

**“Pinggang Pinoy”** uses a familiar food plate model to convey the right food group proportions on a per-meal basis, to meet the body’s energy and nutrient needs of Filipinos. It serves as visual tool to help Filipinos adopt healthy eating habits at meal times by delivering effective dietary and healthy lifestyle messages (SOURCE: DOH).

**“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)

**“Resolution”** (local) is the official expression of the opinion or will of a legislative body.

**“Sangkap Pinoy Seal”** is a guide used by consumers in selecting nutritious foods. Under the Sangkap Pinoy Seal Program (SPSP), the Department shall encourage the fortification of all processed foods or food products based on rules and regulations which the DOH through the BFAD shall issue after the effectivity of this act (SOURCE: RA 8976).

**“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)

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**“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)

### **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.

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**IV. GREEN CHOICE PHILIPPINES REQUIREMENTS**

The food services shall be of high quality and perform well in their intended application. The food service establishment is required to comply the following relevant food safety and nutritional quality legislations, and their implementing rules and regulations, guidelines and procedures. The food service establishment shall also comply to the environmental regulations and practice resource efficiency in their operation.

**MANDATORY REQUIREMENTS**

Major Criteria	Green Choice Requirement	Validation Method	Notes
<b>1. Food and Health Safety</b>  The food service establishment shall be compliant with the requirements on food safety.	1.1 The food service establishment shall have the necessary documentations to conduct a food service business (such as that given by the national and local government unit (LGU) or health unit).	<input type="checkbox"/> Business permit <input type="checkbox"/> Sanitation permit <input type="checkbox"/> Health permit for all employees <input type="checkbox"/> Mayor's permit	Latest (month/year) documents are required.
	1.2 The food service establishment shall ensure that safe and potable service drinking water and ice are served.	In-house: Water analysis test results  Outsourced: copy of water test from supplier	In-house: Latest annual test report from laboratories/ LGU/ DOH  Outsourced: Latest month or data from laboratories/ LGU/ DOH)  <b>Test Analysis:</b> 1) Bacteriological quality – monthly 2) Physical quality- at least every 6months 3) Chemical quality – - at least every 6months 4) Biological quality – once a year 5) Radioactive contaminants- shall be done only if there is significant input of radiation from the environment.

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Major Criteria	Green Choice Requirement	Validation Method	Notes
	1.3 Whenever applicable, the food service establishment shall comply with the relevant policy issuance of the LGU about designated smoking area (DSA).	DSA with proper signage	Refer to LGU ordinances or resolutions for applicability of the GCP requirement.  Consider the DSA if only available in building/ mall premises.
	1.4 The food service establishment shall comply with existing national and local food safety accreditation and standard.	<input type="checkbox"/> Standard Operating Procedure <input type="checkbox"/> Policy on sourcing of ingredients <input type="checkbox"/> Copy of purchase orders/ receipts	Latest (month/ year) documents are required.  If Food Safety Management System or Plan is available, it suffices the other requirements needed.
<b>2. Nutrition</b>  The food service establishment shall provide healthy, safe and balanced dishes/ meal.	2.1 The food service establishment shall use fortified cooking oil and iodized salt.	<input type="checkbox"/> Purchase orders <input type="checkbox"/> Ingredients' inventory	Latest documents are required.
	2.2 The food service establishment shall offer at least one meal based on government recommended nutritional guideline (i.e. Pinggang Pinoy or its equivalent). For a buffet restaurant/ ala carte serving restaurant, at least one vegetable only dish.	<input type="checkbox"/> Menu <input type="checkbox"/> Copy of Standardized recipe/ plan	
<b>3. Environmental Management</b>  The food service establishment shall comply with relevant local and national environmental legislations, implementing rules and regulations and procedures.	3.1 Food service establishment shall have the necessary documentations to conduct the business in accordance to national legislations and guidelines. <ul style="list-style-type: none"> <li>• PD 1586: Environmental Impact Statement System</li> <li>• RA 9275: Philippine Clean Water Act of 2004</li> <li>• RA 8749: Philippine Clean Air Act of 1999</li> </ul>	<input type="checkbox"/> Copy of the issuance of ECC or CNC and/or LLDA Clearance <input type="checkbox"/> Self-monitoring report and/or Compliance monitoring report <input type="checkbox"/> Company policy <input type="checkbox"/> Discharge Permit <input type="checkbox"/> Copy of notice of violation In case of violation in the past 3 years, additional	Request for a copy of Notice of violation (NOV), if present. If already has NOV, attach a copy of NOV and documentation for corrective action and lifting order.  If none is presented, then the FSE is

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Major Criteria	Green Choice Requirement	Validation Method	Notes
	<ul style="list-style-type: none"> <li>RA 9003: Ecological Solid Waste Management Act of 2000</li> <li>RA 6969: Toxic Substances &amp; Hazardous &amp; Nuclear Wastes Control Act</li> </ul>	documents are necessary: 1. Corrective Action Plan 2. PAB Resolution on Termination of the Case.	compliant. However, it is still necessary to check with DENR-EMB or LGU website or records for verification.
	3.2 Food service establishment shall have the necessary documentations to conduct the business in accordance to local legislations and guidelines.	<input type="checkbox"/> Local environment clearance, if applicable, <input type="checkbox"/> Issued permit for generator sets <input type="checkbox"/> Other documentations, please refer to 1.1 evidences	Latest (month/year) documents are required.
	3.3 Food Service Establishment shall assign a DENR-EMB/ LLDA accredited Pollution Control Officer.	<input type="checkbox"/> PCO certificate and/or ID (from DENR/ LLDA (if covered)) <input type="checkbox"/> PCO designation (from the establishment)	Supporting evidence that there is a designated PCO certified by DENR-EMB/ LLDA/ PCAPI, and other documentations (e.g. self-monitoring reports, compliance monitoring reports, appointment letter/ joint letter of undertaking submitted to EMB/ LLDA)
<b>4. Resource efficiency</b>  The food service establishment shall implement measures to reduce the use of resources.	4.1 The food service establishment shall have measures to prevent leakage of water and gas.	Supporting evidences such as: <input type="checkbox"/> Signages <input type="checkbox"/> Company policy <input type="checkbox"/> Monitoring report Supporting documentations <input type="checkbox"/> Photos <input type="checkbox"/> Inspection report	.

## V. INNOVATIVE PERFORMANCE INDICATORS

The food service establishment ensures continuous development and improvement in their operation and environmental impact through implementation of innovative and sustainable practices and initiatives.

### VOLUNTARY REQUIREMENTS

Voluntary Requirements	Score	Validation Method	Notes
<b>1. Food and Health Safety</b> (Max: 5 points)			
1.5 The food service establishment has a Food safety compliance officer	1	<input type="checkbox"/> Copy of the food safety compliance officer's license <input type="checkbox"/> Employment record (contract, certificate of employment with compensation)	
1.6 The food service establishment can have an implemented and validated food safety system or plan.	1	<input type="checkbox"/> Food safety management plan <input type="checkbox"/> Results of internal audit Corrective action plan	Latest (month/ year) documents are required.
1.7 The food service establishment totally bans smoking.	1	<input type="checkbox"/> Company policy <input type="checkbox"/> Signages	
1.8 The food service establishment ensures that the oil used does not exceed the recommended standard on peroxide content – 10ppm.	1	Results of regular peroxide content analysis	Latest (month/ year) documents are required.
1.9 The food service establishment can have certification on any of the following food safety standards <ul style="list-style-type: none"> <li>• ISO 22000 (FSMS)</li> <li>• HACCP</li> </ul> Other accredited food safety standards <b>or</b> Other third-party standards	1	<input type="checkbox"/> ISO 22200 certification <input type="checkbox"/> HACCP certification Other standard certification	

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Voluntary Requirements	Score	Validation Method	Notes
<b>2. Nutrition (Max: 6 points)</b>			
2.3 The food service establishment can use other products with <i>Sangkap Pinoy</i> Seal	1	<input type="checkbox"/> Ingredients' inventory <input type="checkbox"/> Purchase order <input type="checkbox"/> Procurement Policy	
2.4 The food service establishment has more than one high nutrition value meal / vegetarian meal.	1	<input type="checkbox"/> Menu <input type="checkbox"/> Copy of Standardized recipe/ plan	
2.5 The food service establishment provides nutritional information on some menu items (e.g. grams, calories, carbohydrate, fats, protein, sugar, and sodium, others are encouraged).	1	<input type="checkbox"/> Menu <input type="checkbox"/> Copy of Standardized recipe <input type="checkbox"/> Dietary calculation or nutrient testing/ analysis	
2.6 The food service establishment provides government recommended nutritional standard (I.e. "Pinggang Pinoy") set menu section or its equivalent. Information on "Pinggang Pinoy" and meals are also provided.	1	<input type="checkbox"/> Menu <input type="checkbox"/> Copy of Standardized recipe	
2.7 The food service establishment employs a Nutritionist-Dietitian or consults a Nutritionist-Dietitian, whichever is applicable.	1	<input type="checkbox"/> Employment record <input type="checkbox"/> PRC license <input type="checkbox"/> Menu certified by Nutritionist-dietitian, for high nutrition meal	

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Voluntary Requirements	Score	Validation Method	Notes
2.8 The food service establishment offers modified menu items (i.e. low salt, low sugar, sugar free, low carbohydrates, low cholesterol)	1	<input type="checkbox"/> Menu <input type="checkbox"/> Copy of Standardized recipe <input type="checkbox"/> Dietary Calculation/ Nutrient testing/ analysis	
<b>3. Environmental Management (Max: 8 points)</b>			
3.4 The food service establishment is 100% compliant with all existing local environmental resolutions on top of the local ordinances.	1	Supporting evidence such as: <input type="checkbox"/> documentations, <input type="checkbox"/> Photos <input type="checkbox"/> inspection report	The auditor shall check or be knowledgeable of the local resolutions available.
3.5 The food service establishment has a functional materials recovery facility.	1	Supporting evidence such as: <input type="checkbox"/> documentations, <input type="checkbox"/> Photos <input type="checkbox"/> inspection report	
3.6 Food service establishment has Environmental Management System or Plan in place or a third-party certified EMS.	1	Supporting evidence such as: <input type="checkbox"/> documentations, <input type="checkbox"/> Photos <input type="checkbox"/> inspection report  Copy of the EMS	
3.7 The food service establishment has reduction and diversion measures on the amount of solid waste generated (e.g. thru composting, upcycling, food donation, food waste management, landfill diversion)	1	<input type="checkbox"/> Supporting evidence, documentations, photos and inspection report <input type="checkbox"/> Copy of MOA/ MOU/transaction documents/contracts with recyclers/ food banks etc.	
3.8 The food service establishment has a retrieval program of disposable packaging materials and containers	1	Supporting evidence such as: <input type="checkbox"/> documentations, <input type="checkbox"/> Photos <input type="checkbox"/> inspection report	

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3.9 The food service establishment has initiative on reducing the use of or totally ban the use of single-use products (e.g. packaging materials, disposable cups or plastic materials)	1	<input type="checkbox"/> Documentations, photos or inspection report <input type="checkbox"/> Purchase records <input type="checkbox"/> Company/ procurement policies	
3.10 The food service establishment has an internal policy or Standard Operating Procedure on preventive maintenance of generator sets	1	Latest Maintenance report	
3.11 The food service establishment is compliant with Indoor Air Quality Standard or its equivalent.	1	Latest Monitoring report	
<b>4. Resource efficiency (Max: 6 points)</b>			
4.2 The food service establishment has implemented an energy or water management plan.	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Copy of the energy or water management plan	
4.3 The food service establishment has water saving policies (e.g. installed water-saving devices/ equipment, rainwater harvesting, and practicing water recycling activities.)	1	<input type="checkbox"/> Supporting evidence, documentations, photos, inspection report <input type="checkbox"/> Water bill	

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4.4 The food service establishment has energy-saving policies (e.g. energy saving devices/equipment, facility design)	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Electric bill	
4.5 If the food service establishment has a service vehicle, the vehicle must be regularly maintained.	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report	
4.6 The food service establishment has an alternative mode of delivery system instead of a service vehicle (e.g. non-motorized)	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report	
4.7 The food service establishment has policy on local sourcing of at least 3 ingredients.	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> purchase orders	The product is considered locally sourced if it is not imported from other countries.
<b>5. Other Sustainability Initiatives (Max: 5 points)</b>			
<b>Green Procurement Program</b>  The food service establishment has a Purchasing policy that favors environmentally acceptable products for building materials, capital goods, food, and consumables.  5.1 The food service establishment uses environmentally preferable consumable products verified by a third-party certification program	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Inventory of materials <input type="checkbox"/> Purchase records <input type="checkbox"/> Procurement policy	

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Voluntary Requirements	Score	Validation Method	Notes
<b>GHG Emission</b> The food service establishment has initiatives or policies to measure, monitor and reduce GHG emissions from all sources controlled by the business.  5.2 The food service establishment measures and monitors their: <i>Scope 1:</i> Direct GHG emissions <i>Scope 2:</i> Electricity indirect GHG emissions <i>Scope 3:</i> Other indirect GHG emissions	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Company policy <input type="checkbox"/> GHG entity inventory reportz	
5.3 The food service establishment implements reduction measures of their total GHG emissions.	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Company policy <input type="checkbox"/> GHG entity inventory report	
<b>Continuous Education and Capacity Building</b>  The food service establishment values employees' knowledge and skills through continuous education and capacity building.  5.4 The food service establishment uses mechanisms that will provide customer education on sustainable dining.	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Company policy	

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Voluntary Requirements	Score	Validation Method	Notes
5.5 The food service establishment provides learning and development activities to their identified key employees at least once a year.	1	<input type="checkbox"/> Supporting evidences such as: documentations, photos, inspection report <input type="checkbox"/> Company policy	

**Food service establishment evaluation during audit:**

GCP certified if:

- ☐ All GCP mandatory requirements are complied with.
- ☐ All GCP mandatory requirements and at least 60% of innovative performance indicators are complied with.

If the food service establishment fails to comply with any of the GCP mandatory requirements, the food service may still re-apply once the corrective actions issued by the auditors are conformed with.

**POINTS SYSTEM**

Innovative Performance Requirements	Maximum Points	Weight (%)	Restaurant Actual Points	Weighted Actual Score (%)
1. Food and Health Safety	5	20		
2. Nutrition	6	20		
3. Environmental Management	8	30		
4. Resource Efficiency	6	15		
5. Other Sustainability Initiatives	5	15		
<b>TOTAL POINTS SCORE</b>	<b>30</b>	<b>100</b>		

**Computation:****Step 1:** Score per innovative performance requirement x weight (%)

Maximum point per innovative performance requirement

**Step 2:** Add all computed weight, consider for certification if the total computed weight is at least 60%.

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Innovative Performance Level	Range (%)
1	60 - 69
2	70 - 79
3	80 - 89
4	90 - 95
5	96 - 100

**Innovative FSE Level 1** – The food service establishment is compliant to all GCP mandatory requirements and gained a weighted average of 60-69%.

**Innovative FSE Level 2** – The food service establishment is compliant to all GCP mandatory requirements and gained a weighted average of 70-79%.

**Innovative FSE Level 3** – The food service establishment is compliant to all GCP mandatory requirements and gained a weighted average of 80-89%.

**Innovative FSE Level 4** – The food service establishment is compliant to all GCP mandatory requirements and gained a weighted average of 90-95%.

**Innovative FSE Level 5** – The food service establishment is compliant to all GCP mandatory requirements and gained a weighted average of 96-100%.

## VI. 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.

## VII. REFERENCES

Baldwin, C., et al., (2011). Restaurant and food service life cycle assessment and development of a sustainability standard, *The International Journal of Life Cycle Assessment*, 16, 40–49.

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Presidential Decree No. 1286: *Nutrition and Dietetics Decree of 1977*

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Republic Act 9275 *Philippine Clean Water Act of 2004*

Republic Act 9003. *Ecological Solid Waste Management Act of 2000*

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

**VIII. TECHNICAL WORKING GROUP MEMBERS**

<b>Institution</b>	<b>Member and Alternative</b>
Environmental Management Bureau – Department of Environment and Natural Resources (EMB-DENR) - Climate Change Office (CCO)	<i>Mr. Albert Magalang/ Mr. Rolando Abad Jr.</i>
Max's Group, Inc. Corporate Sustainability, Synergies and Relationships (CSSR)	<i>Mr. Joseph Rosal/ Mr. Aljon Unciano</i>
Pollution Control Association of the Philippines, Inc.	<i>Mr. Jeremiah Dwight Sebastian</i>
Philippine League of Local Environment and Natural Resources Officers, Inc. (PLLENRO)	<i>Mr. Danilo Villas</i>
World Wide Fund for Nature-Philippines	<i>Ms. Melody Melo-Rijk</i>
Bureau of Agriculture and Fisheries Standards Divisions Department of Agriculture	<i>Ms. Mary Grace Mandigma</i>
De La Salle – College of Saint Benilde	<i>Mr. Teddy Manansala</i>