



Republic of the Philippines
Department of Education
CORDILLERA ADMINISTRATIVE REGION
SCHOOLS DIVISION OF BAGUIO CITY



September 30, 2026

DIVISION MEMORANDUM

No. 65 8 - 2 0 2 6

**ADOPTION AND APPLICATION OF CITY ORDINANCE NO. 27, SERIES OF 2026
OTHERWISE KNOWN AS THE "HEALTHY PUBLIC FOOD PROCUREMENT POLICY
OF THE CITY OF BAGUIO"**

To: Assistant Schools Division Superintendent
Chief Education Supervisors
Public Schools District Supervisors
Public School Heads
School Administrative Officers
Program Owners
All Others Concerned

1. In support of the City Government of Baguio's efforts to promote healthy food choices and improve the nutritional quality of food procured and served in public institutions, **all concerned offices and schools are hereby directed to adopt and apply**, the provisions of **City Ordinance No. 27, Series of 2026, entitled "An Ordinance Establishing the Healthy Public Food Procurement Policy of the City of Baguio"** (Enclosure No. 1).
2. All offices, schools, units, and personnel involved in the planning, procurement, preparation, serving, and management of food for government-funded meetings, trainings, seminars, conferences, and similar functions shall integrate the applicable healthy food procurement standards based on the applicable provisions of the Ordinance.
3. For guidance in the **preparation of menus and food procurement specifications**, concerned offices and schools may refer to the proposed healthy menu developed by the City Health Services Office through the link <https://tinyurl.com/mtmu8b6y>. The proposed menu shall serve as a reference in selecting appropriate and healthier food options for government-funded activities, taking into consideration the nature and requirements of the activity, available budget, number of participants and dietary considerations.
4. For information, guidance and strict compliance.

SORAYA T. FACULO PhD, CESO V
Schools Division Superintendent

OSDS/SPMU-vgc



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Republic of the Philippines
City of Baguio
SANGGUNIANG PANLUNGSOD
(CITY COUNCIL)

REGULAR SESSION HELD ON 16 MARCH 2026

PRESENT:

Hon. Faustino A. Olowan, *City Vice-Mayor and Presiding Officer*;
 Hon. Edison R. Bilog, *Member*;
 Hon. Joel A. Alangsab, *Member*;
 Hon. Jose M. Molintas, *Member*;
 Hon. Leandro B. Yangot Jr., *Member*;
 Hon. Vladimir D. Cayabas, *Member*;
 Hon. Peter C. Fianza, *Member*;
 Hon. Van Oliver M. Dicang, *Member*;
 Hon. Fred L. Bagbagen, *Member*;
 Hon. Paolo Raynor E. Salvosa, *Member*;
 Hon. Yuri K. Weygan, *Member*;
 Hon. Rocky M. Aliping, *Ex-Officio Member (President, Liga ng mga Barangay, Baguio City Chapter)*;
 Hon. John Rhey L. Mananeng, *Ex-Officio Member (President, Pederasyon ng mga Sangguniang Kabataan, Baguio City Chapter)*; and
 Hon. Maximo H. Edwin Jr., *Ex-Officio Member (Indigenous Peoples Mandatory Representative)*.

ABSENT:

Hon. Betty Lourdes F. Tabanda, *Member* (on official travel abroad); and
 Hon. Elmer O. Datuin, *Member* (on official travel abroad).

*Authored by Hon. Elmer O. Datuin,
 Hon. Vice-Mayor Faustino A. Olowan,
 Hon. Edison R. Bilog,
 Hon. Joel A. Alangsab,
 Hon. Jose M. Molintas,
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 Hon. Rocky M. Aliping,
 Hon. John Rhey L. Mananeng, and
 Hon. Maximo H. Edwin Jr.*

ORDINANCE Numbered 27
(Series of 2026)

**AN ORDINANCE ESTABLISHING THE HEALTHY PUBLIC FOOD
 PROCUREMENT POLICY OF THE CITY OF BAGUIO.**

Explanatory Note

Article II, Section 15 of the 1987 Philippine Constitution ensures that the State shall protect and promote the right to health of the people and instill health consciousness among them.

Section 16 of Republic Act No. 7160, or the General Welfare Clause of the Local Government Code, mandates that every local government unit (LGU) shall promote the general welfare and the health and safety of its inhabitants, and additionally, under Republic Act No. 11223¹, otherwise known as the "Universal Health Care Act", promotes a healthy lifestyle for its constituents.

High sodium intake and low intake of whole grains and fruits are the leading dietary factors contributing to non-communicable diseases globally. Cardiovascular diseases rank as the leading cause of diet-related deaths worldwide, followed by cancers and type 2 diabetes mellitus.

In the Philippines, non-communicable diseases account for 68% of all deaths, and 1 in every 3 Filipinos is likely to die before the age of 70 from one of the four major non-communicable diseases – cardiovascular diseases, cancer, diabetes, or chronic respiratory diseases.

According to the 2018-2019 Expanded National Nutrition Survey, 15.0% of Filipino adults aged 20-59 had elevated blood pressure, with no difference in prevalence between urban and rural areas. The increase in blood pressure is largely attributed to the intake of foods high in sodium and saturated fat.

¹ An Act Instituting Universal Health Care for All Filipinos, Prescribing Reforms in the Health Care System, and Appropriating Funds Therefor.

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According to the same survey, the prevalence of high fasting glucose among Filipinos has also been rapidly increasing. In 2018, high fasting glucose was observed in 6.9% of Filipino adults. This represents a 1.5% increase from 2013 and a 2.1% increase from 2008. High fasting glucose indicates the body cannot efficiently lower blood sugar, increasing the risk of developing type 2 diabetes mellitus.

Local Government Units (LGUs) directly impact their constituents' food choices and overall nutrition through the food they procure and serve in government-administered institutions and during government-funded activities. Thus, the City Government of Baguio is in a unique position to promote its citizens' health and nutrition through a healthy public food procurement policy.

Section 3 of Republic Act No. 12009², otherwise known as the "New Government Procurement Act", affirms the State's policy of promoting transparency, competitiveness, efficiency, accountability, sustainability, and value for money in government procurement.

Rule I, Section 3, and Rule V, Section 30, of its Implementing Rules and Regulations (IRR) establish a principle-based procurement framework in which procuring entities are empowered to develop technical requirements that ensure the most advantageous outcomes for the government, including improved quality standards, innovation, and sustainable supplies.

Section 75 of Republic Act No. 12009 requires procuring entities to develop "Inclusive Procurement Programs" to provide equal opportunities for vulnerable and marginalized sectors, as well as microenterprises, social enterprises, and startups, and to encourage the active participation of the registered sectors in all procurement activities.

Section 75.3 of its Implementing Rules and Regulations (IRR) allows procuring entities to incorporate social criteria, including social and community benefits, into their bidding documents as part of supplier selection criteria, technical specifications, award criteria, or contract performance clauses.

Section 11 of Republic Act No. 11321³, otherwise known as the "Sagip Saka Act", allows national and local government agencies to directly purchase agricultural and fishery products from accredited farmers and fisherfolk cooperatives and enterprises. This procurement is exempt from the bidding process but is subject to negotiated procurement.

NOW, THEREFORE, on motion of Hon. Mananeng, Hon. Alangsab, Hon. Molintas, Hon. Yangot Jr., Hon. Salvosa, Hon. Weygan and Hon. Aliping, duly seconded,

BE IT ORDAINED BY THE SANGGUNIANG PANLUNGSOD (CITY COUNCIL) IN SESSION ASSEMBLED THAT:

SECTION 1. SHORT TITLE. – This Ordinance shall be known as the "Healthy Public Food Procurement Ordinance of the City of Baguio".

SECTION 2. DECLARATION OF POLICY. – It is the policy of the City of Baguio to ensure the general health and well-being of all its constituents by protecting their nutritional status and its determinants. Towards this end, the city shall adopt a settings-based approach to nutrition interventions, focusing on changes in the local food environment, specifically in the availability, affordability, and accessibility of healthy food options provided by government institutions.

SECTION 3. SCOPE. – This Ordinance shall apply to all offices, departments, institutions, boards, councils, committees, and task forces of the City Government of Baguio. It shall also apply to all entities involved in procuring or supplying food for the City Government of Baguio, including food suppliers and food concessionaires in LGU-owned and -managed facilities.

Government and private institutions within the City of Baguio are hereby enjoined to adopt and implement the policy set forth in this Ordinance within their respective institutions through the issuance of appropriate memoranda, orders, or similar issuances.

SECTION 4. GENERAL OBJECTIVES. – This Ordinance seeks to:

- a. Promote a healthy diet to prevent the development of non-communicable diseases among LGU constituents; and
- b. Introduce nutrition standards as part of the product specifications for publicly procured food to ensure that the food procured and served by the local government is healthy, and food high in sodium, sugars, and trans-fat is limited, without compromising procurement efficiency and value for money.

² An Act Revising Republic Act No. 9184, Otherwise Known as the "Government Procurement Reform Act", and for Other Purposes.

³ An Act Instituting the Farmers and Fisherfolk Enterprise Development Program of the Department of Agriculture.



SECTION 5. **DEFINITION OF TERMS.** – For purposes of this Ordinance, the term:

- a. **End-user** – refers to all government offices, departments, institutions, boards, councils, committees, and task forces that procure food for any purpose;
- b. **Food supplier** – refers to a person or food service establishment that is engaged or intends to be engaged in supplying food to end users through participation in the city government’s food procurement process;
- c. **Whole food** – refers to food which has not been processed or refined and contains no additives or other artificial ingredients;
- d. **Food concessionaire** – refers to a private entity renting or leasing space in any facility owned or managed by the LGU that sells food to the general public; and
- e. **Healthy** – shall be construed as food compliant with the Baguio City Nutrition Standards and its Annexes.

Unless otherwise provided, the definition of terms in Republic Act No. 12009 and its Implementing Rules and Regulations, and Resolutions and Executive Issuances are likewise adopted in this Ordinance.

SECTION 6. **NUTRITION STANDARDS FOR FOOD PROCUREMENT.** – The Baguio City Nutrition Standards are composed of the General Standards (Annex “A”) and the Specific Standards (Annex “B”, “C”, and “D”).

All food, including meals, snacks, and beverages procured, prepared, and/or served by the government offices must follow the General Guidelines (Annex “A”).

Food suppliers and end-users must comply with the following Specific Standards:

If supplying and/or preparing food for:	Applicable Specific Standards
a. Hospitals, rehabilitation centers, child development centers, and other institutions that prepare meals and snacks in-house	Annex “B” and “C”
b. Departments and offices that serve meals and snacks for meetings, trainings, conferences, and other similar functions	Annex “C”
c. Other cluster/institution-specific functions	Annex “D”

The Annexes form an integral part of this Ordinance and shall have the same force and effect.

The City Nutrition Committee is authorized to consolidate or simplify the Nutrition Standards for specific settings through the issuance of relevant implementing guidelines, provided that such consolidation or simplification shall not dilute the minimum standards outlined in this Ordinance and its Annexes.

SECTION 7. **PROCEDURE FOR FOOD PROCUREMENT.** – In addition to the requirements under Republic Act No. 12009 and its Implementing Rules and Regulations for the procurement of goods, Baguio City Government Departments and Offices shall follow this procedure for procuring all food supplies:

- a. **Preparation of Procurement Documents** – End-users shall ensure that food items in the respective Project Procurement Management Plans (PPMPs) comply with the Baguio City Nutrition Standards under Section 6 of this Ordinance. If PPMPs have already been issued in compliance with the most recent budget memorandum issued by the City Mayor’s Office, this Ordinance shall be applied to the preparation of the next PPMPs and appropriate amendments of the current PPMPs.
- b. **Food Procurement Procedures**
 - b.1. **Bidding:**
 - a. **Procurement planning** – End-users shall ensure that food items in the respective PPMPs comply with the Nutrition Standards under Section 6 of this Ordinance.

- b. **Omnibus Sworn Statement for bidders** – Bidders shall be required to execute and submit the required Omnibus Sworn Statement that shall include a warranty that the food item, meals, and/or snacks offered to be supplied are compliant with Nutrition Standards pursuant to Section 6 of this Ordinance.
- c. **Post-qualification** – Once the bidder with the lowest calculated bid, single calculated bid, or economically advantageous and responsive bid is determined in accordance with Sections 61 and 65 of Republic Act No. 12009, the BAC-Goods and Services shall verify and validate the bidder's compliance with the Nutrition Standards.

The City General Services Office (CGSO), upon the request of the Bids and Awards Committee (BAC)-Goods and Services, may conduct document verification, testing, and sampling of the food products, site inspection, or any other means necessary to validate the bidder's qualifications, pursuant to Section 63 of Republic Act No. 12009. The CGSO may also check for previous violations/non-compliance with standards by bidders in Baguio City or other government contacts.

- b.2. **Framework Agreement** – Pursuant to Republic Act No. 12009, end-users may establish a Framework Agreement with food suppliers for the procurement of food, including meals, snacks, and beverages, in times of emergencies and calamities. The Framework Agreement shall include a provision that requires the food supplier to comply with the Nutrition Standards in Section 6 of this Ordinance as one of its duties and obligations of the concessionaire. This will ensure that, even in crises, food procurement remains committed to meeting the established Nutrition Standards.
- b.3. **Direct Purchase** – Pursuant to Section 11 of Republic Act No. 11321, all departments, offices, institutions, boards, councils, committees, and task forces may likewise directly purchase agricultural and fishery products from accredited farmers and fisherfolk cooperatives and enterprises, subject to negotiated procurement instead of the bidding process.

The City Nutrition Committee, in coordination with the City Veterinary and Agriculture Office (CVAO), shall develop and implement a program that will encourage community participation throughout this procurement process.

SECTION 8. PROMOTING SUSTAINABLE FOOD PACKAGING IN GOVERNMENT PROCUREMENT. – The City Government of Baguio shall promote the use of sustainable packaging for food in all stages of its procurement processes. This includes encouraging suppliers and concessionaires to adopt eco-friendly packaging materials, such as biodegradable, compostable, and reusable options. Additionally, the City Government shall establish guidelines to ensure compliance and support the transition to sustainable packaging practices.

SECTION 9. LOCAL SOURCING OF HEALTHY FOOD AND HEALTHY INGREDIENTS. – The City Veterinary and Agriculture Office (CVAO) shall develop and implement a program that will promote the local sourcing of healthy food and healthy food ingredients by the City Government of Baguio, food suppliers, and food concessionaires from local farmers, fisherfolk, whole food suppliers, and other micro, small, and medium enterprises (MSMEs), including:

- a. Encouraging collaboration with traditional markets as suppliers of whole food by coordinating with vendors' cooperatives and other stakeholders in traditional markets;
- b. Establishing a coordination mechanism that will facilitate direct access by prospective food suppliers to local farmers, fisherfolk, and whole food suppliers in Baguio City and in neighboring cities or municipalities;
- c. Providing non-monetary incentives to food suppliers and food concessionaires that locally source healthy food and healthy food ingredients from MSMEs;
- d. Providing assistance to local farmers, fisherfolk, and whole food suppliers to meet the demand for local healthy food and healthy food ingredients; and
- e. Promoting sustainable agriculture.

The CVAO shall develop and submit a program implementation plan to the City Nutrition Committee within thirty (30) days after the effectivity of this Ordinance.

SECTION 10. BAGUIO CITY NUTRITION COMMITTEE. – The Baguio City Nutrition Committee, chaired by the City Mayor, shall be designated as the lead agency and the steering and decision-making body for all aspects of policy, implementation, and resource-related decisions on the operations of the Healthy Public Food Procurement Ordinance of the City of Baguio.



The Baguio City Nutrition Committee shall have the following roles and responsibilities:

- a. Lead the development of an implementation, monitoring, and evaluation plan for this Ordinance;
- b. Issue detailed guidelines to implement this Ordinance, as appropriate;
- c. Coordinate with all government offices within the city, including end-users, in implementing this Ordinance;
- d. Integrate this policy in the City's Nutrition Action Plan;
- e. Establish education and training programs to support the capacity of end-users, food suppliers, and food concessionaires to effectively comply with the Nutrition Standards under Section 6 of this Ordinance;
- f. Coordinate with national government agencies in implementing, monitoring, and evaluating this Ordinance;
- g. In coordination with the Nutrition Division of the City Health Services Office (CHSO), monitor and evaluate the implementation of this Ordinance for the first year and every year thereafter, and submit a report providing appropriate recommendations to the *Sangguniang Panlungsod*; and
- h. Perform other roles and functions as deemed necessary for the implementation of this Ordinance.

SECTION 11. ROLES AND RESPONSIBILITIES OF BAGUIO CITY GOVERNMENT DEPARTMENTS AND OFFICES. –

- a. **Nutrition Division of the City Health Services Office (CHSO)** – The Nutrition Division of CHSO shall be the supporting lead office for implementation of this Ordinance, with the following functions:
 1. Review and update the Nutrition Standards, attached as Annex "A" of this Ordinance, every three (3) years or as necessary;
 2. Develop reference materials and tools (i.e., checklists, scorecards, et cetera) to facilitate the implementation of this Ordinance;
 3. Assist public food suppliers in complying with the Nutrition Standards by conducting free training on healthy food and meal preparation;
 4. Assist end-users in complying with the bidding documents' requirements by conducting training on the incorporation of the nutrition standards in the Project Procurement Management Plans (PPMPs) and other bidding documents;
 5. Assist the City Nutrition Committee in monitoring and evaluating compliance with the Nutrition Standards;
 6. Coordinate with the City Nutrition Committee for integration of this policy in the City Nutrition Action Plan;
 7. Set short-term, middle-term, and long-term targets for the implementation of this Ordinance in relation to the City Government's commitments to the Sustainable Development Goals (SDG), specifically to SDG 3.2 (By 2030, reduce by one third premature mortality from non-communicable diseases through prevention and treatment and promote mental health and well-being);
 8. Assist the City Nutrition Committee in the performance of its functions, including monitoring and evaluation, under this Ordinance; and
 9. Perform other roles and functions as may be assigned by the City Nutrition Committee.
- b. **Health Promotion Unit of CHSO** – The Health Promotion Unit of CHSO shall perform the following functions:
 1. In coordination with the Nutrition Division and the Public Information Office, develop and implement a social and behavior change communication (SBCC) campaign to implement this Ordinance; and
 2. Perform other roles and functions as may be assigned by the City Nutrition Committee.
- c. **City General Services Office (CGSO)** – The CGSO shall perform the following functions:
 1. Issue appropriate guidelines for end-users and procurement personnel concerning the preparation of Project Procurement Management Plans (PPMPs) and other bid documents in compliance with this Ordinance;
 2. Review bidding documents to ensure the integration of the Nutrition Standards in the technical specifications;
 3. In coordination with end-users, inspect food supplies upon delivery to ensure compliance with the Nutrition Standards; and
 4. Perform other roles and functions as may be assigned by the City Nutrition Committee.

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- d. **City Veterinary and Agriculture Office (CVAO)** – The CVAO shall perform the following functions:
1. Develop and implement a program that will promote sustainable urban agriculture and the local sourcing of healthy food and healthy food ingredients by the government offices, food suppliers, and food concessionaires from local farmers, fisherfolk, whole food suppliers, and other MSMEs;
 2. In coordination with the City Health Services Office (CHSO), conduct training and workshops for, and develop and disseminate relevant resources to, food suppliers in meeting the Nutrition Standards;
 3. In coordination with the City Nutrition Committee, conduct a feasibility study for applying the Nutrition Standards in other food settings; and
 4. Perform other roles and functions as may be assigned by the City Nutrition Committee.
- e. **End-users**- All government offices, departments, institutions, boards, councils, committees, and task forces that procure food for any purpose are considered end-users with the following tasks under this Ordinance:
1. Comply with the Nutrition Standards in the preparation of Project Procurement Management Plans (PPMPs);
 2. Include compliance with the certification of food items, meals, and/or snacks under the technical specifications for food;
 3. In coordination with the City General Services Office (CGSO), inspect food supplies upon delivery to ensure compliance with the Nutrition Standards and other technical specifications and report non-compliance to the CGSO for further action; and
 4. Comply with the guidelines for the implementation of this Ordinance to be issued by the CGSO.

SECTION 12. CAPACITY BUILDING FOR END-USERS, PROCUREMENT PERSONNEL, FOOD SUPPLIERS, AND FOOD CONCESSIONAIRES. – The City Nutrition Committee shall establish education and training programs to build the capacity of end-users, procurement personnel, food suppliers, and food concessionaires to effectively comply with the Nutrition Standards under Section 6 of this Ordinance.

The programs may include:

- a. Workshops, seminars, or other resources to inform end-users, food suppliers, and food concessionaires of the Nutrition Standards;
- b. Compliance training on implementation of the Nutrition Standards for all food, including meals, snacks, and beverages prepared, served, and/or sold;
- c. Additional training opportunities on local sourcing of healthy food, as well as linkage and access to local farmers, fisherfolk, whole food suppliers, and other MSMEs that offer healthy food ingredients; and
- d. Such other programs as the City Nutrition Committee may determine.

SECTION 13. SOCIAL AND BEHAVIOR CHANGE COMMUNICATION (SBCC) CAMPAIGN. – The Health Promotion Unit of the City Health Services Office (CHSO), in coordination with the City Nutrition Committee and the City Public Information Office, shall develop and implement a social and behavior change communication (SBCC) campaign promoting a healthy diet and the Nutrition Standards, targeting the following stakeholders:

- a. End-users and barangays;
- b. Food suppliers;
- c. Food concessionaires; and
- d. General public.

The Health Promotion Unit of CHSO, in coordination with the City Public Information Office, shall develop and submit the capacity building and communication plan to the City Nutrition Committee within thirty (30) days after the effectivity of this Ordinance.

SECTION 14. COORDINATION WITH NATIONAL GOVERNMENT AGENCIES.
– The City Nutrition Committee shall coordinate with national government agencies for the implementation of this Ordinance in jointly operated facilities by the City Government of Baguio and national government agencies, such as the Baguio City Jail. The City Nutrition Committee shall also coordinate with national government agencies to provide assistance to food concessionaires that voluntarily comply with the Nutrition Standards.

The City Nutrition Committee shall also conduct regular coordination meetings for the implementation, monitoring, and evaluation of this Ordinance between relevant Baguio City Government offices and the following national government agencies: the Department of Health (DOH), the National Nutrition Council (NNC), the Department of Science and Technology – Food and Nutrition Research Institute (DOST-FNRI), the Department of Social Welfare and Development (DSWD), the Department of the Interior and Local Government (DILG), the Department of Agriculture (DA), the Department of Budget and Management (DBM), and the Government Procurement Policy Board (GPPB).



Ordinance Numbered 27, Series of 2026, page 7.

All barangays are encouraged to incorporate the Nutrition Standards in their procurement policies and/or appropriation ordinances.

SECTION 15. MONITORING AND EVALUATION. – The City General Services Office (CGSO) shall prepare and submit an annual procurement report to the City Nutrition Committee. The City Nutrition Committee, in coordination with CGSO, may conduct random sampling and inspection during the contract implementation stage to monitor that the procured food complies with the Nutrition Standards under Section 6.

The City Nutrition Committee, in coordination with the Nutrition Division of the City Health Services Office (CHSO), shall ensure the proper implementation of this Ordinance, identify policy and implementation gaps, and recommend appropriate actions for the consideration of the *Sangguniang Panlungsod*.

The City Nutrition Committee, in coordination with CHSO, shall monitor and evaluate the implementation of this Ordinance and submit a report to the *Sangguniang Panlungsod* for the first year and every year thereafter.

SECTION 16. RESEARCH AND ADVOCACY. – The City Nutrition Committee, in consultation with other Baguio City Government departments and offices, such as the City Health Services Office (CHSO), the City General Services Office (CGSO), and the City Veterinary and Agriculture Office (CVAO), shall conduct a feasibility study to identify opportunities for applying the Baguio City Nutrition Standards in other food environments in Baguio City. The City Nutrition Committee shall submit its report and recommendations to the *Sangguniang Panlungsod* after one (1) year from the implementation of this Ordinance.

SECTION 17. IMPLEMENTING GUIDELINES, RULES, AND REGULATIONS. – The City Nutrition Committee shall be responsible for issuing the guidelines and policies necessary for the implementation of this Ordinance, provided that other provisions of this Ordinance not requiring additional implementing guidelines or policies shall take effect immediately.

SECTION 18. FUNDING. – For the first year of its implementation, funding for the programs under this Ordinance shall be taken from the Healthy Public Food Procurement Playbook grant of the Department of Health (DOH). For the succeeding years, the Nutrition Division shall submit a budget proposal for inclusion in the annual budget of the City Health Services Office (CHSO). Other funding and resources may be sourced from national government subsidies to related programs, projects, and activities through the relevant agencies; and/or funding support or grants from other external development partners or non-government organizations.

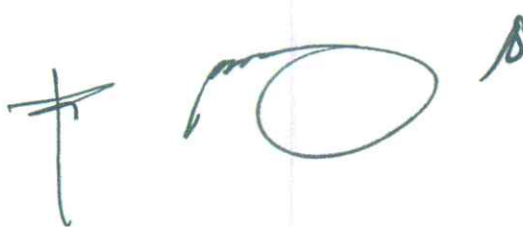
SECTION 19. GRACE PERIOD. – Enforcement of this Ordinance shall begin six (6) months after its effectivity. Within the first six (6) months of effectivity of this Ordinance, the City Nutrition Committee, through the Health Promotion Unit and the City Public Information Office, shall spearhead the conduct of a comprehensive social and behavioral change communication campaign to prepare stakeholders to comply with this Ordinance. Gathering of baseline data in government offices and online orientations may also be conducted by the City Nutrition Committee.

SECTION 20. SEPARABILITY CLAUSE. – If any provision or section of this Ordinance, or the application thereof to any person or circumstance, is held invalid, the other provisions or sections of this Ordinance and the application of such circumstance shall not be affected thereby.

SECTION 21. REPEALING CLAUSE. – All prior Ordinances, Executive Orders, Administrative Orders, Rules and Regulations, or part/s thereof that are inconsistent with the provisions of this Ordinance are hereby repealed or modified accordingly.

SECTION 22. EFFECTIVITY CLAUSE. – This Ordinance shall take effect in accordance with the provisions of Republic Act No. 7160, also known as the Local Government Code of 1991, as amended.

Unanimously passed.

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CERTIFIED CORRECT:



FAUSTINO A. OLOWAN
*City Vice-Mayor and
Presiding Officer*

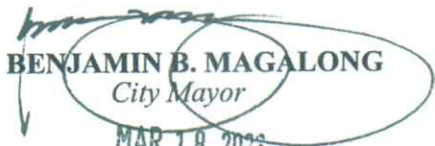
MAR 17 2025

Attested:



BRENNER L. BENGWAYAN
Secretary to the Sanggunian

APPROVED:



BENJAMIN B. MAGALONG
City Mayor

MAR 18 2025

ROGER P. LAOLAWI



JONATHAN M. FONTANOS



FELSA D. RIOTO

ANNEX A – Baguio City Key Nutrition Guidelines

Food and beverages procured by local government units must provide nutritional benefit, variety, and culturally-acceptable healthy food options. The following are key guidelines to follow in the procurement of healthy public food:

- 1) Provide diverse and nutritionally balanced foods
 - a. Serve meals with a combination of different foods including staple foods (rice, root crops), legumes, vegetables, fruits, and foods from animal sources like fish, meat, egg, and milk.
 - b. Choose nutrient-dense foods, e.g. fruits and vegetables, nuts, legumes, whole grains, fish and lean meat, eggs and dairy
 - c. Avoid energy-dense foods, such as cakes, muffins, and deep-fried snacks.
- 2) Choose whole and fresh foods over processed foods
 - a. Purchase whole (unprocessed) and fresh foods from local suppliers as food options or for preparing meals.
 - b. Serve freshly prepared dishes for meals and snacks, prepared and cooked in-house or from food suppliers/caterers.
 - c. Avoid the following:
 - i. Processed meats like ham, sausage, meat loaf, canned meat
 - ii. Instant noodles
 - iii. Fast foods
- 3) Provide more fruits and vegetables
 - a. All meals must have non-starchy vegetables, as part of the main dish or as a separate dish.
 - b. Fruits are recommended to be part of every meal and may be served as desserts.
 - c. Vegetables and fruits may also be served as snacks.
- 4) Eliminate trans-fat and shift away from saturated fats towards unsaturated fats
 - a. Choose foods with 0g trans-fat and with no partially hydrogenated oils (PHO) in the ingredient lists. Typical sample of foods with PHOs are margarine, prepackaged baked goods and chips, coffee creamer. Refer to product's nutrition label and ingredients lists to check trans-fat content and use of PHO in the ingredients.
 - b. Choose foods with low saturated fats like fish, lean meats, and legumes.
 - c. Choose foods rich in unsaturated fats like nuts, corn oil, peanut oil, olive oil, avocado, oily fish like mackerel, salmon, tuna, sardines, herring (bangus, tamban).
 - d. For cooking methods, opt for sautéing, broiling, grilling, baking, steaming, or boiling.
 - e. Avoid the following:
 - i. Meat with a large portion of visible fats, pork rind (chicharron), and poultry skin (chicken, ducks, turkeys, and other domestic fowl)
 - ii. Foods high in saturated fats like visible fats from meats, butter, ghee, lard
 - iii. Deep fried foods
- 5) Limit free sugars
 - a. Choose and serve whole (unprocessed) foods for snacks such as fruits, vegetables, legumes, root crops, and whole grains.
 - b. Clean and safe drinking water must be readily available at all meals.
 - c. Replace sugar-sweetened beverages (SSB) such as soft drinks, carbonated drinks, powdered fruit with clean and safe drinking water or juice fresh fruit and vegetable juices.
 - d. Avoid the following:
 - i. Cakes, sweet biscuits and pastries, and other pre packaged sweet baked products
 - ii. Canned fruits in heavy syrup
- 6) Limit sodium or salt
 - a. Choose foods with low sodium content, i.e. products with 1mg or less per 1kcal energy or not exceeding 120mg per 100g of the product.
 - b. Use natural spices and herbs instead of prepackaged seasoning mix to add flavor to foods in meal preparation.
 - c. Use standardized measurement tools in preparing meals and snacks to ensure use of salt and salty condiments are within the recommendations. If possible, use standardized recipes for controlled use of salt and salty condiments.
 - d. Always serve fruits and vegetables to balance intake of sodium and potassium essential for healthy blood pressure.
 - e. Avoid the following:
 - i. Processed meats (e.g. hotdog, sausage, corned beef), canned fish, fast-foods, instant noodles, and prepackaged chips. Processed foods often have high sodium content.
 - ii. Use of bouillon cubes, monosodium glutamate, and other prepackaged seasoning mix.
 - iii. Soy sauce, fish sauce, and other condiments on the dining table, cafeteria line, and dining area.

ANNEX B - Food Standards (Food Specifications)

All **prepackaged food products** must be low in fat, sodium, and sugar. Nutrition Facts label of all prepackaged food products must meet the following standards:

- Fat Content:**
- Trans fat content from artificial sources must NOT exceed 2 grams per 100 grams of total oils and fats;
 - Must NOT contain partially hydrogenated oils in the ingredients list;
 - Energy (kcal) from total fats and saturated fats must not exceed 30% and 10% respectively of the total energy (kcal) of the food product.
- Sodium Content:**
- Refer to table below for sodium content of specific food groups. Unless otherwise specified in the table below, all prepackaged food products must not exceed 120mg per 100g of the product.
- Sugar Content:**
- Energy (kcal) content from free sugars must not exceed 10% of the total energy (kcal). For beverage, the energy (kcal) should not exceed 5% of the total energy (kcal) of the product.

All **unpacked foods**, such as baked goods from local bakeries, fried foods, and local delicacies must be prepared with less salt, sugar, and fats. Trans fat content must not exceed 2g per 100g of the food product. Refer to ANNEX C for restricted food items for Standard Meals and Snacks.

All foods, including pre packaged and unpackaged food products, and beverages to be purchased must comply with the following specifications:^{1,2}

Foods	Specifications
Rice and other cereals	• Well-milled, preferably iron-fortified if available • When possible choose unpolished rice, e.g. brown rice • Whole grains and oats (unrefined) • Cereals with dried fruits must not exceed 9g sugar per 100g • Cereals should have minimum 2g dietary fiber per serving • Cereals sodium content must not exceed 0.35g per 100g • Pasta and noodles sodium content must not exceed 0.25g per 100g
Bread and other baked products	• Bread and other baked products made from whole wheat/grains when possible • Prepackaged baked products should have at least 2g of dietary fiber per serving and sodium content must not exceed 0.25g per 100g
Fish and alternatives	• For canned fish and meats ◦ Sodium content must be less 0.40g per 100g
Fruits and vegetables	• Fresh fruits and vegetables • For dried, canned, jellies, marmalade, and pickled fruits and vegetables: ◦ Sodium content must be less 0.40g per 100g ◦ Canned fruits must be unsweetened
Milk and milk products	• Milk must be low-fat if to be served for adults • Milk must be unflavored and/or unsweetened if to be served for children • Flavored yogurt must not exceed 30g of sugar per 8oz
Beverages	• Following are prohibited: ◦ Soft drinks and other sugar sweetened beverages ◦ Products with artificial sweeteners • Sugar content must not exceed 5g per 100g • For cereal-based drinks: ◦ Sugar content must not exceed 5g per 100g ◦ Sodium content must not exceed 0.20g per 100g • Acceptable beverages include: ◦ Water ◦ Fresh fruit and vegetable juices with no added sugars ◦ Unsweetened fruit and vegetable juices products ◦ Unsweetened coffee and tea
Condiments	• Salt must be iodized • For salty condiments such as soy sauce and fish sauce: ◦ Sodium content must not exceed 0.40g per 100g • For sauces, dips, and dressings: ◦ Sodium content must not exceed 0.30g per 100g

Important Reminder: Food products intended for Muslim beneficiaries and clients must be Halal-compliant based on Halal Standards. Prepackaged food must be Halal-certified with the logo/seal of the certifying body.

¹ WHO Nutrient Profile Model for Southeast Asia Region (2017)
² WHO Nutrient Profile Model for the Western Pacific Region(2015)

ANNEX C – Standard Meals and Snacks

All foods and meals served should aim to meet the nutritional requirements of clients and beneficiaries. The following nutrition standards must be applied to all foods and meals including beverages served to all clients and beneficiaries of the local government.

I. Nutritional Requirements

Use the following guide to determine the amount of energy, protein, fats, fruits and vegetables, sugar, and sodium of the meal to be served.

For Adults ³						
	Energy	Protein	Fats	Fruits and Vegetables	Sugar ⁴	Sodium ⁵
Per Day	1800 – 2000*	10 – 15% of total energy intake or 60-70g	<30% of total energy intake or <66g	≥400 g or 5 servings (20-25g dietary fiber)	Less than 10% of total energy intake** (45-50g or 9-10 teaspoon)	Limit to <2g (<5g or 1 teaspoon salt)
Per Meal	540 – 600	20-25g	<20g	1 serving of fruit 1 serving of vegetable	Allowance of 10g or up to 2 teaspoons	

*based on average energy requirement of a healthy Filipino adult
**reduction to <5% of total energy intake for additional health benefits
NOTE: for pregnant women in 2nd to 3rd trimester add 300 calories; for lactating women add 500 calories

For Children (3-5 years old) ⁶						
	Energy	Protein	Fats	Fruits and Vegetables	Sugar ⁷	Sodium ⁸
Per Day	1260 – 1350*	6 – 15% of total energy intake or 20-45g	15 – 30% of total energy intake or 22-43g	≥200g or 2 ½ servings (8-10g dietary fiber)	Less than 10% of total energy intake** (30g or 6 teaspoon)	Adjusted downward based on the energy requirements of children relative to those of adults***
Per Meal	390	6-15g	7-14g	1 serving fruit ½ serving vegetables	Allowance of 5g or 1 teaspoon	

*based on average energy requirement of a healthy Filipino child
**reduction to <5% of total energy intake for additional health benefits
*** Recommendation = Recommendation for adults (<2g) X (Recommended Energy Intake children / Recommended Energy Intake adult)

³ Philippine Dietary Reference Intakes (2015)
⁴ Guideline: Sugars intake for adults and children. Geneva: World Health Organization, 2015
⁵ WHO. Guideline: Sodium intake for adults and children. Geneva, World Health Organization (WHO), 2012
⁶ Philippine Dietary Reference Intakes (2015)
⁷ Guideline: Sugars intake for adults and children. Geneva: World Health Organization, 2015
⁸ WHO. Guideline: Sodium intake for adults and children. Geneva, World Health Organization (WHO), 2012

ii. Standard Meals

Standard meals must provide a combination of different foods to meet recommended dietary diversity. Use the following meal guides for adults and for children and the Pinggang Pinoy (Figure 1 for adults and Figure 2 for children) in preparing meals to be served.⁹

Food groups	Equivalent serving size per meal		Recommended foods	Foods to limit	Restricted foods
	For Adults	For Children (3-5y)			
Rice and alternative (33% of the plate)	Any of the following: • 1 – 1 ½ cup of cooked rice • 4 - 6 pieces of small pandesal • 4 - 6 slices of small loaf bread • 1 to 1 ½ cup of noodles (ex. pansit) • 1 – 1 ½ medium piece of root crop (ex. camote)	Any of the following: • ½ cup of cooked rice • 2 pieces of small pandesal • 2 slices of small loaf bread • ½ cup of noodles (ex. pansit) • ½ medium piece of root crop (ex. camote)	Milled rice Unpolished rice like brown rice Bread made from whole grains Root crops like cassava, camote, purple yam (ube) Oats	Fried rice White bread or bread made from refined flour Sweet biscuits and pastries like cookies Instant noodles	Sweet cakes filled with heavy cream/icings Doughnuts filled with heavy creams and glazing Prepackaged sweet baked products made with partially hydrogenated oils like margarine
Fish and alternative (17% of the plate)	Any of the following: • 2 pieces (small size) medium variety of fish (ex. galunggong) • 2 slices of large variety of fish (ex. bangus) • 2 pieces small chicken leg	Any of the following: • ½ pieces (small size) medium variety of fish (ex. galunggong) • ½ slices of large variety of fish (ex. bangus) • ½ pieces small chicken leg • ½ servings of lean meat	Fish Legumes like munggo, kadios (pigeon per), tapilan (rice bean) Lean meat Chicken and other poultry without skin or with skin trimmed off	Processed meats like hotdog, sausage, meat loaf, ham, bacon Canned meat and fish like corned beef and sardines Meat with a large portion of visible fats	Pork rind (chicharron) Chicken and other poultry skin Processed meat and fish made with partially hydrogenated oils

⁹ Food and Nutrition Research Institute (FNRI) Pinggang Pinoy for Adults and Children

	• 2 servings of lean meat • 2 pieces of tokwa (6x6x2cm each) • 1 piece of small chicken egg and 1 piece of any food mentioned above	• ½ pieces of tokwa (6x6x2cm) • ½ piece of small chicken egg			
Vegetables** (33% of the plate)	¾ - 1 ½ cup of cooked vegetables (ex. malunggay, saluyot, gabi leaves, talinum, ampalaya, kalabasa, carrots, sitaw)	½ cup of cooked vegetables (ex. malunggay, saluyot, gabi leaves, talinum, ampalaya, kalabasa, carrots, sitaw)	Dark green leafy vegetables like malunggay, saluyot, talinum, gabi leaves, spinach Yellow and orange vegetables like kalabasa, carrots All other vegetables like okra, bell pepper, winged bean, ampalaya	Vegetables cooked in heavy sauces like cream-based vegetable soup Deep fried vegetables like crispy kangkong, fried eggplant, vegetable tempura	None
<i>**Excluding starchy vegetables such as potato</i>					
Fruits (17% of the plate)	Any of the following: • 1 medium size fruits (ex. saging, dalanghita) • 1 slice of big fruit (ex. papaya, pinya, pakwan)	Any of the following: • ½ - 1 medium size fruits (ex. saging, dalanghita) • ½ - 1 slice of big fruit (ex. papaya, pinya, pakwan)	All fresh fruits Unsweetened canned fruits	Sweetened dried fruits Canned fruits in light syrup	Canned fruits in heavy syrup
Beverage	10 or more glasses of water throughout the day	5 or more glasses of water throughout the day	Water Milk Fresh fruit juices Fresh vegetable juices Unsweetened coffee and tea	Energy drinks Flavored and sweetened yogurt drink	Sugar sweetened beverages such as soft drinks, powdered fruit juices, sweetened fruit flavored drinks, carbonated drinks Instant coffee mix made with partially hydrogenated oils

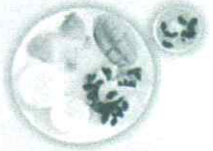


Figure 1. Pinggang Pinoy for Adults (19-59y)



Figure 2. Pinggang Pinoy for Children (3-12y)

Sample Standard Meal for Adults

	Breakfast	Lunch	Dinner
	Bangus Camote Tops Salad with Tomatoes Rice Banana	Chicken Tinola with Green Papaya and Malunggay Rice Mango	Galunggong Pinakbet Rice Watermelon
M a l e			
F e m a l e			

Sample Standard Meal for Children (3-5 years old)

	Breakfast	Lunch	Dinner
	Egg Camote Tops Salad with Tomatoes Rice Banana	Chicken Tinola with Green Papaya and Malunggay Rice Mango	Galunggong Pinakbet Rice Watermelon
			

iii. Standards Snacks

Any food provided that are not part of meals served are considered snacks. Snacks served must be selected and prepared from nutrient-dense food.

Use the guide below in serving morning and afternoon snacks.

Food groups	Recommended foods	Foods to limit	Restricted foods
Carbohydrate-based snack (grain-based and alternatives)	Bread made from whole grains Root crops and tubers like boiled orange camote and cassava Local delicacies with less sugar like suman, puto, kutsinta, pitchi-pitchi Lightly fried local delicacies with less sugar like banana cue, camote cue, turon Corn Plantains like saba	White bread or bread made from refined flour Sweet biscuits and pastries like cookies Instant noodles	Sweet cakes filled with heavy cream/icings Doughnuts filled with heavy creams and glazing Prepackaged sweet baked products made with partially hydrogenated oils like margarine
Protein rich food	For sandwich filling, use home-made burger patty using vegetable meat extenders Roasted nuts like peanuts Boiled egg	Processed meats for sandwich filling like ham, hotdog, sausage, and canned meat for dish ingredient	Pork rind (chicharron) Chicken and other poultry skin Processed meat and fish made with partially hydrogenated oils
Fruits and vegetables	Fresh fruits in season Fresh fruit salad in light dressing Fresh cut vegetables like carrot sticks Vegetable salad with light dressing like vinaigrette	Salads in heavy dressing	Canned fruits in heavy syrup
Beverages	Water Milk Fresh fruit and vegetable juices like calamansi juice and camote tops juice sprinkled with lemon or calamansi Unsweetened coffee or tea for adults	Flavored and sweetened yogurt drink	Sugar sweetened beverages such as soft drinks, powdered fruit juices, sweetened fruit flavored drinks, carbonated drinks Instant coffee mix made with partially hydrogenated oils

Sample Standard Snack

	For Adults	For Kids
AM Snack	Talinum Salad with Cucumber and Pineapple Bits Water	Porridge (lugaw) with Boiled Egg and Malunggay Water
PM Snack	Boiled Orange Camote Water	Boiled Saba Milk

ANNEX D - Cluster/Institution-Specific Guidelines

Food procured for specific functions and institutions where local government units purchase and provide food must comply with the following guidelines.

Cluster/Institution	Guidelines
Meetings, trainings, and conferences	■ Purchase of food and meal preparation must follow the guidelines and standards in ANNEX B and C. ■ If possible, avoid purchase of bottled water. ○ Food suppliers or caterers must provide water dispensers. Attendees should be advised to bring their own water bottle or mug if no glass and cups provided by caterers. ■ Select local food caterers that provide freshly prepared/cooked dishes for meals and snacks.
Supplementary feeding for daycare students	■ Purchase of foods and meals must follow the guidelines and standards in ANNEX B and C. ■ Important to note and give emphasis on protein source of meals to meet children's needs for growth and development. ○ Affordable sources of protein are eggs, tofu or tokwa, monggo, and other local legumes such as kadios (pigeon pea) and tapilan (rice bean). Eggs are a good example of high-value protein at an affordable price. ■ For vegetables, choose dark green leafy vegetables and other vitamin A rich vegetables. ○ Malunggay, kangkong, and other indigenous leafy vegetables like saluyot and alugbati are good example of affordable vegetables.
Dietary supplementation for undernourished groups	■ Ready-to-Use supplementary food (RUSF), Ready-to-Use therapeutic food (RUTF), complementary foods, and supplementary food must meet the nutritional requirements of specific target groups. ■ For supplementary food prepared from fresh foods, follow the guidelines and standards in ANNEX B and C. This must also provide 1/3 of the Recommended Energy Intake per day based on Philippine Dietary Reference Intakes (PDRI) for different age groups.
Hospitals	■ Purchase of food products should follow ANNEX B. ■ Nutritional requirements of patients under therapeutic care replace the nutrition standards in ANNEX C.

Other institutions like correctional and rehabilitation centers	■ Purchase of foods and meals must follow the guidelines and standards in ANNEX B and C. ■ For institutions or centers catering to persons with specific nutritional needs, replace the nutrition standards in Section II.B to meet the nutritional requirements specific to the persons.
Food/relief packs during emergencies	■ Food packages should not only satisfy hunger but must provide nutritional value. ■ Standard food packages must contain the following: ○ Rice ○ Protein source (canned goods or frozen fish/meat or legumes such as munggo and kadios) ○ Vegetables (canned vegetables or fresh vegetables with long shelf life such as squash, chayote, potatoes, radish, okra, carrots, cucumber, ampalaya, and other locally available vegetables) ○ Coffee and sugar ■ Food packs must sustain a family of five members for two days at the minimum. ■ Purchase from local farmers, if possible. ■ It is recommended to include vegetable seeds (from DA) in the food packs to provide options for families to grow their own vegetables. ■ Food packs intended for distribution Muslim communities must be Halal-compliant based on Halal Standards. Prepackaged food must be Halal-certified with the logo/seal of the certifying body.
Soup kitchens during emergencies	■ Purchase of foods and meals must follow the guidelines and standards in ANNEX B and C. ■ Important to note and give emphasis on energy and protein content of meals to be served. ○ Energy content must provide 1/3 of the Recommended Energy Intake per day based on the PDRI for different age groups. ○ One dish meal like lugaw and champorado (porridges) must have a protein source. Examples of affordable protein sources include eggs and dried small fish. ■ Serving affordable fruits in season is recommended, if budget permits.