

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

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PHILIPPINE COUNCIL  
FOR INDUSTRY, ENERGY,  
AND EMERGING TECHNOLOGY  
RESEARCH AND DEVELOPMENT  
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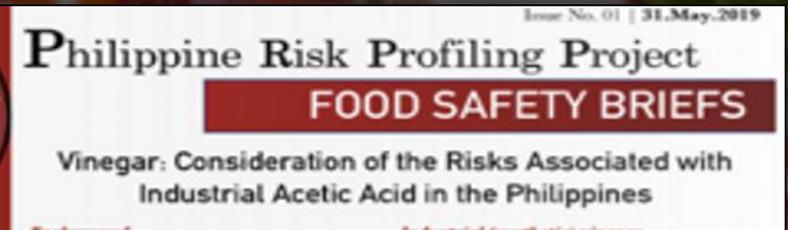
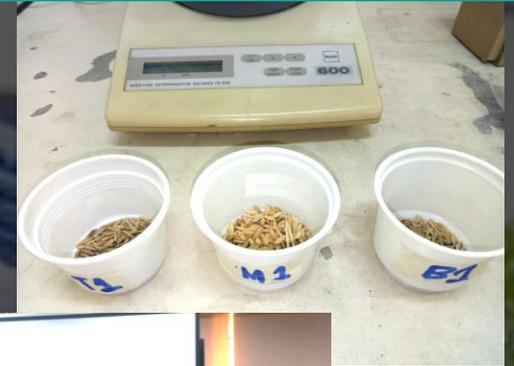
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# DOST Integrated Food Safety Program

## R&D in support of Risk Assessment for Philippine Food

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



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# DOST Integrated Food Safety Program



FOOD INSPECTION CHECKLIST		Date:	Time in:	Time out:
Registered Business Name:		Inspector's Name and Signature:		
Physical Address:		Inspector's ID No.:		
Contact No.:		Business Permit Number:		
Manager/Supervisor (At the time of inspection):		FSCO Certificate Number: / if applicable		
Food Safety Compliance Officer (FSCO): / if applicable		Type: <input type="checkbox"/> Initial <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint		
Type: <input type="checkbox"/> Initial <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint		Inspection: <input type="checkbox"/> Initial <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint		
Directions: Encircle the point indicated if the answer is YES, mark X on the point indicated if the answer is NO. On the remarks column, write R for Repeated violation and NA if Not Applicable.				
<b>A. HOLDING</b>				
1	Is there a dedicated, calibrated and sanitized food thermometer to monitor the holding of cooked food? 3.4 E.1	Yes	Remarks	
2	Is there a monitoring sheet for holding cooked food? 3.4 E.2	Yes	Remarks	
3	Are there equipment and controls for the holding of cooked food (e.g. process panels, food covers, and serving utensils)? 3.4 E.3	Yes	Remarks	
<b>B. CONTAMINER PROTECTION &amp; ADVISORY</b>				
4	Are the containers labeled on potential allergen/ingredients in the food served? 3.5 B.1.2	Yes	Remarks	
<b>C. PROCESSING</b>				
5	Are proper cooking procedures followed? 3.4 C.5.4	Yes	Remarks	
6	Are proper reheating procedures followed? 3.4 F.1.2	Yes	Remarks	
7	Are proper serving and packing procedures followed? 3.4 G.4	Yes	Remarks	
8	Are proper cooling procedures followed and documented? 3.4 E.3	Yes	Remarks	
<b>D. PREPARATION</b>				
9	Are fresh ingredients washed properly? 3.4 C.3	Yes	Remarks	
10	Are frozen ingredients thawed properly? 3.4 C.1-2	Yes	Remarks	
11	Are food ingredients prepared properly prepared to prevent cross-contamination? 3.4 C.4	Yes	Remarks	
<b>E. DELIVERY/TRANSPORT</b>				
12	Is the vehicle transporting/delivering of cooked food done properly? 3.4 I.1.2	Yes	Remarks	
<b>F. STORAGE AND WAREHOUSING</b>				
13	Are there appropriate storage facilities for commodities? 3.4 B.4	Yes	Remarks	
14	Are proper date labeling and stock rotation procedures followed? 3.4 B.3	Yes	Remarks	
15	Are the ready-to-eat (RTE) and non-food items (e.g. packaging materials, cleaning chemicals) separated to prevent cross-contamination? 3.4 B.5.4	Yes	Remarks	
<b>G. PURCHASING AND RECEIVING</b>				
16	Are all ingredients obtained from sources approved by the local authority? 3.4 A.1	Yes	Remarks	
17	Are proper receiving requirements and procedures followed? 3.4 A.2.3	Yes	Remarks	
<b>H. PERSONAL HEALTH &amp; HYGIENE</b>				
18	Are proper personal hygiene among all personnel followed? 3.2 B	Yes	Remarks	
19	Do all food handlers have valid health certificates and show no signs of illness? 3.2 A	Yes	Remarks	



## R&D in support of the Food Industry

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

# Harmonization of Food Safety Training Modules for Food Manufacturing



Photos from: DOST CALABARZON Official FB Page



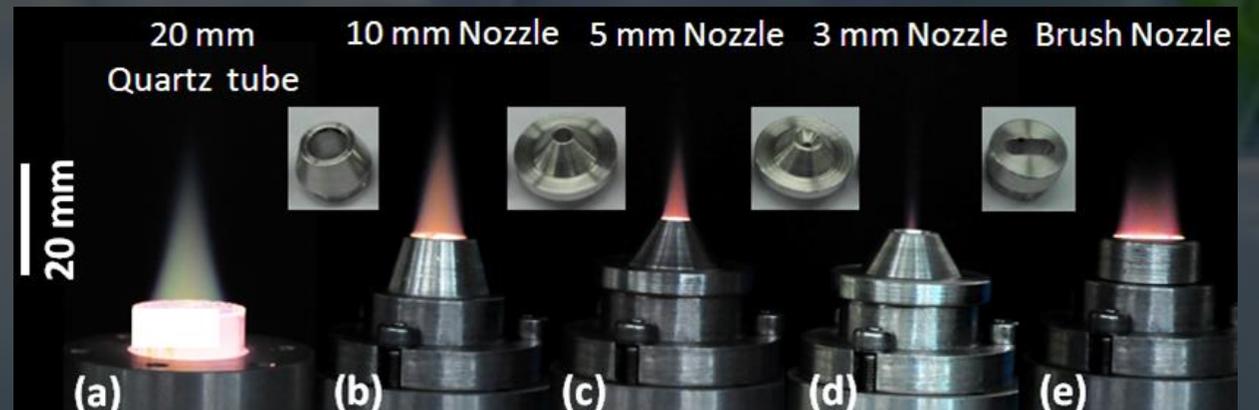
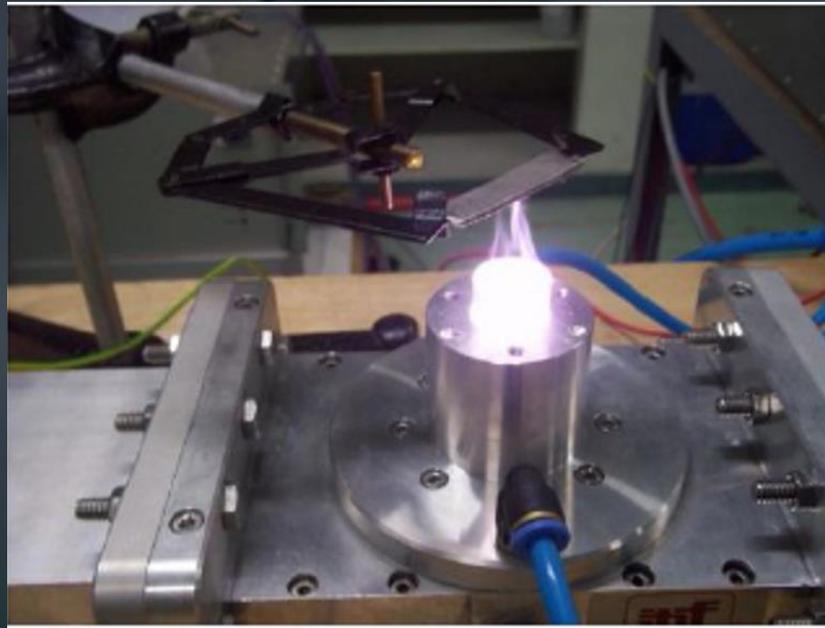
# DOST Food Safety Human Resource Development Project



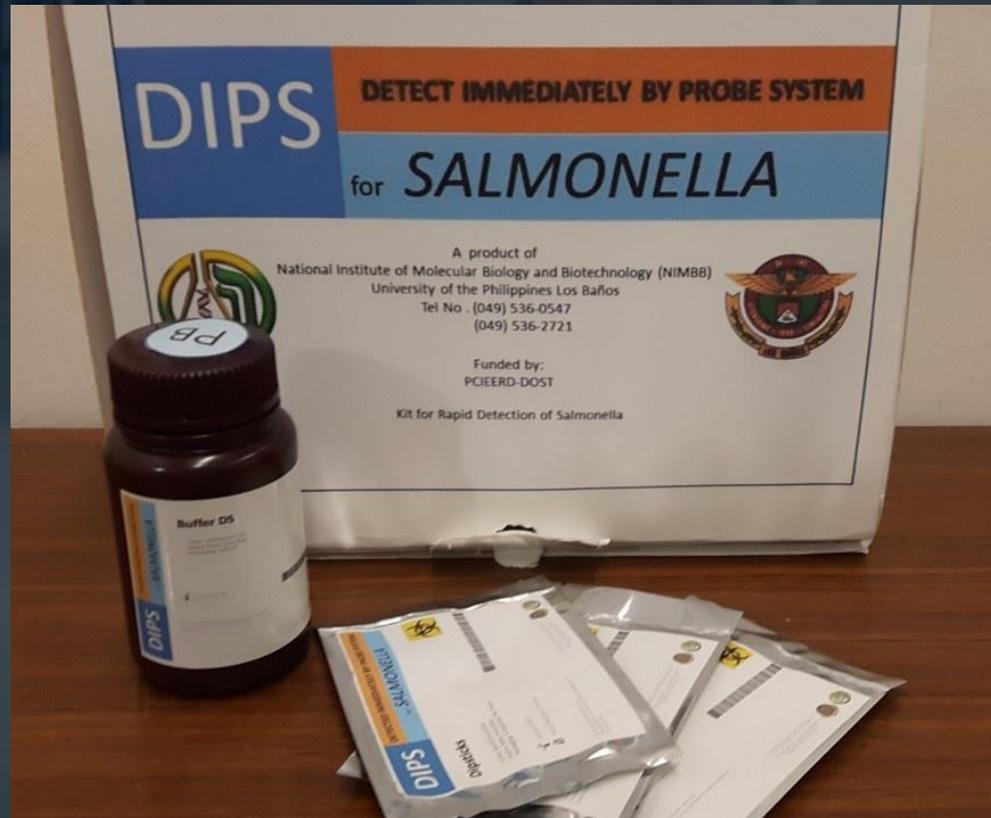
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# Development of Plasma Technology for the Non-Thermal Sterilization of Food Products, Packaging and Contact Surfaces in Food Processing

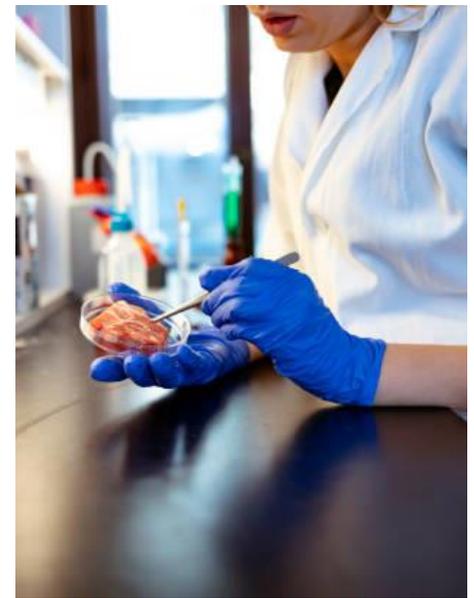


# Development of a Dipstick Assay Format for the Detection of Salmonella in Selected Food Matrices



# DNA-based Nanobiosensor Detection System for Foodborne and Waterborne Pathogens





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