



Republic of the Philippines
Department of Education

NATIONAL CAPITAL REGION
SCHOOLS DIVISION OFFICE OF MUNTINLUPA CITY

Office of the Schools Division
Superintendent

JUL 03 2025

MEMORANDUM
No. 320, s. 2025

REITERATION OF STRICT COMPLIANCE TO DEPED ORDER NO. 13, s. 2017

To: OIC - Assistant Schools Division Superintendent
Chief Education Supervisor, Curriculum Implementation Division
OIC - Chief Education Supervisor, School Governance and Operations Division
Public and Private Elementary and Secondary School Heads/OICs
School Health Personnel
All Others Concerned

1. To promote the safety and wellness of our learners in SDO-Muntinlupa City, this Office reiterates strict compliance of all schools with the existing **Dep Ed Order No.13, s. 2017**.
2. The Nutrition Facts shall be evaluated using the cut-off points for the three (3) Categories given.

CATEGORIES	GENERAL DESCRIPTION
GREEN Category includes foods and drinks that should ALWAYS be available in the Canteen. (Monday to Friday)	● Contains wide range of nutrients ● Saturated fat is less than 3 grams (approximately equivalent to more than half teaspoon of fat) per serving ● No trans fat ● Added sugar is less than 10 grams (2 teaspoons) per serving ● Sodium is less than 120mg (equivalent to 300 mg of salt or 1/20 teaspoons salt) per serving
YELLOW Category includes foods and drinks that should be served carefully . (Tuesday & Thursday only)	May contain some nutrients ● Saturated fat is more than 3 to 5 grams (approximately equivalent to more than half a teaspoon to 1 teaspoon of fat) per serving; or ● No Trans fat; ● Added sugar is more than 10 grams but less than 20 grams (equivalent to 2 to 4 teaspoons) per serving; or ● Sodium is more than 120 mg to 200 mg (equivalent to 300 to 500 mg of salt or 1/20 to 1/10 teaspoon salt) per serving



Republic of the Philippines
Department of Education

NATIONAL CAPITAL REGION

SCHOOLS DIVISION OFFICE OF MUNTINLUPA CITY

RED Category includes foods and drinks **not recommended** in the canteen menu.
(Not to be sold in school)

- Saturated fat is more than 5 grams (equivalent to more than 1 teaspoon) per serving; or
- Contains trans fat no matter how significant the amount is
- Added sugar or total carbohydrates (in the absence of dietary fiber) is more than 20 grams (equivalent to more than 4 teaspoons per serving; or
- Sodium is more than 200 mg (equivalent to 500 mg or 1/10 teaspoon salt) per serving

3. Attached is the Food Safety Checklist to be used in School Canteens and to be submitted every 1st week of the month c/o School Health & Nutrition Unit.

4. The SGOD- School Health & Nutrition Personnel will monitor the Compliance of the schools all year round.

4. Immediate and wide dissemination of this Memorandum is desired.


VIOLETA M. GONZALES

Asst. Schools Division Superintendent
Officer-in-Charge

Office of the Schools Division Superintendent

Encl: As stated

Reference: As stated

To be indicated in the Perpetual Index
Under the following subjects

HEALTHY EDUCATION

LEARNERS

POLICY

SCHOOLS

MTOSI/REITERATION OF STRICT COMPLIANCE IN DEPED ORDER NO. 13, S. 2017

320 7/2/2025

NUM-2025-320



Student Center for Life Skills Bldg., Centennial Ave, Brgy. Tunasan, Muntinlupa City
8805-9935, 8805-9940
sdo.muntinlupa@gmail.com
depd-muntinlupa.com



Department of Education
National Capital Region
SDO - Muntinlupa



FOOD SAFETY CHECKLIST OF SCHOOL CANTEEN

S.Y. 2025 - 2026

SCHOOL:

Nos.	PARTICULARS	Month of :							
		Week 1		Week 2		Week 3		Week 4	
		Observed	Not Observed	Observed	Not Observed	Observed	Not Observed	Observed	Not Observed
1	Sanitary Permit								
2	Health Certificate of Canteen Personnel								
3	No. of Canteen helper								
4	Personal Protective Equipment (plastic gloves, apron, hairnet, shoes)								
5	Personal Hygiene and good grooming of canteen personnel								
6	Provision of hand-washing facility with soap								
7	Provision of portable drinking water								
8	Proper & safe handling of food								
9	Dining area is well-cleaned, well-lighted and well-ventilated								
10	Canteen is generally pest free, odor free with screened windows and doors								
11	Daily sterilization of eating paraphernalia (plates, spoon & fork, cups & glasses)								
12	Proper storage of food & Kitchen utensils								
13	Proper labelling of condiments								
14	Daily cleaning of canteen premises								
15	Provision of covered garbage cans/practice of waste segregation								
16	Record of daily food inspection signed by the canteen teacher and noted by the Principal								
17	Compliance to DepEd Order No.13,s. 2017								
	Policy Guidelines on Healthy Food & Beverage Choices in Schools & DepEd Offices								
	GREEN CATEGORY - DAILY								
	YELLOW CATEGORY - TUESDAYS & THURSDAYS ONLY								
	RED CATEGORY - NOT TO BE SOLD IN THE SCHOOL								
18	Provision of Transparency Board (Updated Financial Report)								
19	Provision of Menu Board/items with price								
20	Provision of First Aid Kit & Fire Extinguisher								
DATE OF VISIT:									

Conforme:

Monitored by:

Canteen Manager

Noted:

School Nurse

School Principal