ABSTRACT


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This study was undertaken to determine the practices in solid waste management of selected food establishments along Magsaysay Avenue, Naga City for C/Y 2010 as evaluated by the respondents. It answered the following questions: 1) what are the solid waste Management methods and practices of the selected restaurants in consonance of solid waste management; a) city ordinance in solid waste management; and b) environmental protection law, 2) what are the different types of solid waste management of these restaurants? 3) Is there a significant difference on the practices of solid waste management of these restaurants?

The methods used in this study were descriptive and evaluative. There were 99 respondents which include the staff and managers of selected restaurants along Magsaysay Avenue, Naga City. The major tool used in data gathering was the researchers-formulated questionnaire. During the conduct of the survey, letters addressed to the Managers of the restaurants in Magsaysay Avenue, Naga City were presented. The data gathered were analyzed and interpreted through class interval and frequency distribution and other statistical treatment.

The major findings are: 1) the solid waste management practices of the restaurants along Magsaysay Avenue, Naga City were recovery and recycling which mean that they were setting aside or saving non-biodegradable waste so that the same may be sold or re-used. 2) Non-biodegradable, all waste resources that are mainly non-decomposable or do not readily decay. 3) Other managers did their responsibility or disposing solid waste in a different ways. Most of them have methods used for biodegradable and non-biodegradable wastes. Others have to wait the garbage truck to get their garbage and thrown to the dumpsite.
The major conclusions of the study are: 1) lack of other practices to implement the solid waste disposal to and manage. 2) they prepare and implement local solid waste management plans along with other stakeholders in their locality. 3) they should be aware in the disposal of hazardous waste to avoid penalties.

The major recommendations of the study are: 1) they should properly dispose their garbage. 2) They should have the mastery of practicing proper garbage waste disposal based from the existing city ordinance in Naga City. 3) Business establishments and owners should be most familiar with the disposal of hazardous waste not only to avoid stiff penalty but for the safety, security and good health of the workers in the restaurant and of their customers. 4) Keep food waste/biodegradable waste in a container with a cover provide separate community bin or bin large enough to hold food/biodegradable waste and recyclable waste.