**BEH Staff Listing**

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| --- | --- |
| John Tagabuel | Director |
| Aileen Benavente | Enviromental Health Officer |
| Lily Igisar | Health Inspector I |
| David Cepeda | Health Inspector I |
| Ngirameli Ngirasui (Mel) | Health Techinician III |
| Joe Fitial | Health Technician II |
| Austin Dela Cruz | Health Technician II |
| Eric Benavente | Health Technician I |
| Fred Pangelinan | Health Techinician I |
| Wilbrent Aguon | Env. Health Trainee |
| Jeric Hocog | Env. Health Trainee |
| Frankie Limes | Env. Health Trainee |
| Rita Sablan | Administrative Officer |
| Mariann Aldan | Administrative Clerk |
| **Tinian** |
| Julie San Nicolas  | Health Technician I  |
| Ron Pascua | Health Technician II |
| **Rota** |
| Kary Ramos  | Health Technician II |
| Ivylynn Hocog  | Health Technician I |

**Contact Information**

P.O Box 500409,

CK Saipan MP 96950

Located in Upper Navy Hill

Phone: 670-664-4870/2/3

Fax: 670-664-4871

Hotline: 670-664-4677

E-mail: john.tagabuel@dph.gov.mp

**Office Hours:**

Monday- Friday: 7:30am- 4:30pm

Cashier hours: 7:30am- 3:00pm

Closed during weekend

**Food Safety Workshop:**

Every Tuesday & Wednesday

8:00am, 9:30am and 1:00pm

**Vehicle Inspections:**

Every Friday: 9:30am- 4:30pm

*\*\*Payment for sanitary permit must be processed before 3:00pm*

The Bureau of Environmental Health’s (BEH) goal is to ensure the protection of the general public and consumers against adverse effects that may result from hazardous environmental health and unsanitary conditions.

BEH is one of the government agencies who is solely responsible for the issuance of a Food Handler Certificate and a Sanitary Permit for establishments to be in full compliance with public health requirements;

The Food Handler Seminar is being conducted on a weekly basis to ensure food handlers do understand the concepts of proper hygiene and food safety issues.  This is one of the mandates that require employer and employee to comply before given clearance to work in any food/drink service establishment.

BEH continues to work in collaboration with other government agencies and or private sectors enforcing rules and regulations pertaining to public health.

**Services provided by BEH:**

* Inspections bi-annual and or on annual basis at all regulated establishments, such as restaurants, night clubs, roadside vendors, retail/wholesale, catering, BBQ Stands, room accommodation (hotel, motel), public or private schools etc.
* Food safety training for food handler certification
* Conduct village premise inspections for elimination of harborage area for vector borne disease prevention, specifically mosquitoes and rodents.
* Entertain and provide appropriate action on complaints regarding overflow of garbage and domestic sewage, expired food items and other unsanitary practices affecting the general public.
* Investigate foodborne illness outbreak, potential vector borne disease outbreak
* Recalling of affected imported and or locally grown/manufactured products.
* Inspection of Vessel’s from foreign countries.
* Burial Plot assignment (Tanapag Cemetery)
* Outreach and education on food safety and vector control