

[CEBU BLUE OCEAN ACADEMY] School Situation Update and Hygiene Management Improvement Report

Date: October 20, 2026

1. Student Health Update and Response Measures

All 14 students who experienced gastrointestinal symptoms following dinner on October 14, 2026, have now fully recovered.

Since then, additional students have reported feeling unwell. Some of these students had eaten at the academy, while others had consumed food outside the academy.

The exact cause has not yet been determined. Therefore, the academy is considering all possible factors, including food, drinking water, shared facilities, and personal hygiene, while implementing appropriate preventive measures.

To protect the health and safety of our students, the academy has taken the following actions.

1.1. Intensive Cleaning and Disinfection of the Kitchen and Dining Facilities

Extensive cleaning and disinfection of the academy's kitchen and dining facilities were carried out over the past weekend.

1.2. Enhanced Disinfection Throughout the Academy

Since last week, the academy has been conducting hourly disinfection of shared facilities and frequently touched surfaces.

These measures are intended to minimize the risk of contamination in common areas and maintain a clean and hygienic environment.

1.3. Strengthened Drinking Water Management

Considering drinking water as another possible factor, the academy began providing boiled barley tea to students on October 20, 2026.

We are also reinforcing hygiene management during the preparation and storage of beverages, including the use of safe water sources.

1.4. Student Health and Personal Hygiene Guidelines

The academy continues to remind students of proper personal hygiene practices, including regular handwashing, health precautions, and infection prevention measures.

We are closely monitoring the situation, reviewing various possible causes, and strengthening our hygiene management procedures to reduce the risk of similar incidents in the future.

2. Kitchen Hygiene Management Improvement Plan

The academy has reviewed its existing kitchen operations and hygiene management procedures to identify areas requiring improvement.

While maintaining our established hygiene practices, we are implementing additional preventive measures and reviewing further improvements to strengthen food safety and sanitation standards.

2.1. Enhanced Salad Washing and Hygiene Management

Since salads are consumed without cooking, proper washing, handling, and storage are particularly important to minimize the risk of contamination.

****Previous Procedures****

- Vegetables were washed twice with filtered water, followed by an additional rinse with mineral water.

****Improvement Measures****

- In addition to the existing washing procedures, a final rinse using previously boiled and sufficiently cooled water has been introduced.
- After washing, vegetables are stored in clean containers under refrigeration and kept separate from meat and other ingredients.
- Vegetables showing signs of spoilage or deterioration are not used.

2.2. Enhanced Cleaning and Disinfection of Knives, Cutting Boards, and Kitchen Utensils

To further prevent cross-contamination, the academy is maintaining its existing procedures for separating, cleaning, and storing kitchen utensils while increasing disinfection frequency and strengthening hygiene inspections.

****Previous Procedures****

- Separate knives and cutting boards were used for meat, vegetables, and fruits, and cleaned after use.
- Knives, cutting boards, and other utensils used for fruits and vegetables were washed and stored separately from those used for meat.
- Kitchen utensils, including knives, cutting boards, and cleaning cloths, were separated,

cleaned, and managed according to their designated purposes.

- Boiling-water disinfection was conducted once every evening after all meal services had been completed.

****Improvement Measures****

- Cleaning and disinfection are now conducted after every meal service instead of only once in the evening.
- Existing procedures for separating utensils according to their designated purposes and storing them separately are being more strictly enforced.
- After cleaning and disinfection, utensils are checked to ensure that no food residue or contamination remains.
- A designated regular staff member will be responsible for verifying the cleaning, disinfection, and storage conditions of kitchen utensils.
- Any identified hygiene deficiencies will be addressed immediately.

2.3. Improved Vegetable Purchasing and Storage Management

The academy is strengthening the management of vegetable purchasing and storage to maintain freshness and prevent spoiled ingredients from being used in food preparation.

****Previous Procedures****

- Vegetables were generally purchased on a weekly basis.

****Improvement Measures****

- Purchasing quantities will be adjusted according to operational needs, while the freshness and storage conditions of purchased vegetables will be carefully monitored.
- Vegetables showing signs of spoilage or deterioration will not be used.
- Vegetables requiring refrigeration will be stored at appropriate temperatures, and their conditions will be checked daily.

2.4. Improved Food Preparation and Serving Procedures

Most meals at the academy are prepared through stir-frying, deep-frying, or boiling.

However, when the initially prepared food is insufficient and additional cooking is required, there is a potential risk that food may not be cooked thoroughly if the preparation process is rushed.

To prevent this, the following measures are being implemented.

****Improvement Measures****

- Food quantities will be carefully planned in advance based on the expected number of students.
- Kitchen staff will be instructed not to skip or shorten necessary cooking procedures, even when additional food must be prepared urgently.
- All additionally prepared food must be checked to ensure that it is thoroughly cooked before serving.
- If additional cooking causes delays in meal service, students will be informed and asked to wait until the food has been properly prepared.

2.5. Strengthened Drinking Water Management

To provide students with a safe drinking beverage, the academy began offering boiled barley tea on a regular basis starting October 20, 2026.

****Improvement Measures****

- Barley tea will be prepared using a safe water source.
- Preparation and storage containers will be maintained in clean and hygienic conditions.
- Prepared beverages will not be left at room temperature for extended periods and will be stored under appropriate conditions.
- Beverage containers will be regularly cleaned, disinfected, and inspected.

2.6. Enhanced Disinfection of Spoons and Chopsticks

The academy has increased the frequency of disinfection for spoons and chopsticks used by students.

****Previous Procedures****

- Boiling-water disinfection was conducted once daily.

****Improvement Measures****

- Spoons and chopsticks are now washed and disinfected using boiling water after every meal service instead of once daily.
- Utensils are checked to ensure that all food residue has been removed before disinfection.
- After disinfection, utensils are thoroughly dried and stored in clean areas to prevent contamination.

2.7. Strengthened Student Hand Hygiene Practices

The academy is reinforcing hand hygiene practices among students, particularly before meals.

****Improvement Measures****

- Hand sanitizer will be provided by staff or made readily available in dining areas.
- Students will be regularly reminded of the importance of proper hand hygiene before eating.
- Students will be encouraged to consistently follow appropriate personal hygiene practices.

2.8. Enhanced Health Monitoring of Kitchen Staff

The academy is strengthening health monitoring procedures for employees who directly handle food to reduce the risk of food contamination and the transmission of infectious illnesses.

****Previous Procedures****

- Kitchen staff underwent annual health examinations.

****Improvement Measures****

- The academy is considering increasing the frequency of health examinations from once a year to twice a year or quarterly.
- Staff members experiencing symptoms such as diarrhea, vomiting, or fever must immediately report their condition to their supervisors.
- Employees with symptoms that may affect food safety will be temporarily removed from food-handling duties when necessary.

3. Hygiene Monitoring and Designation of Responsible Staff

To ensure that the improvement measures are consistently implemented rather than treated as one-time actions, the academy will designate a regular staff member to oversee and verify kitchen hygiene management.

The designated staff member will be responsible for:

- Confirming that all hygiene improvement measures are properly implemented.
- Inspecting the cleaning and disinfection of kitchen utensils and tableware.
- Monitoring hygiene conditions in the kitchen and food storage areas.
- Ensuring that any identified deficiencies are corrected immediately.
- Maintaining consistent compliance with the improved hygiene management procedures during daily operations.

4. Future Management Plans and the Academy's Commitment

Cebu Blue Ocean Academy places the highest priority on the health and safety of its students.

In response to the recent situation, we are conducting a comprehensive review of our existing hygiene management procedures and strengthening preventive measures throughout the academy.

As the exact cause of the reported illnesses has not yet been determined, we are carefully considering various possible factors, including food, drinking water, shared facilities, and personal hygiene, rather than drawing premature conclusions.

We will continue to monitor students' health conditions, ensure that the improved hygiene procedures are properly implemented, and introduce additional preventive measures whenever necessary.

****Cebu Blue Ocean Academy remains fully committed to providing a safe, clean, and hygienic environment where all students can focus on their studies with confidence.****

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Date: October 20, 2026