

MEDIA RELEASE

Three companies fined for food safety lapses

Three companies were fined in Court for food safety lapses today:

- (i) GH Enterprise Pte Ltd was fined \$7,000 for illegally importing fresh vegetables for sale. Its Director, Chua Chuan Leong, was also fined \$5,000 for failing to prevent the offence from being committed.
- (ii) Burger & Lobster Singapore Pte Ltd was fined \$3,000 for multiple food safety lapses committed under the Environmental Public Health (Food Hygiene) Regulations.
- (iii) Yan Zai Seasoning Pte Ltd was fined \$2,500 for operating an unlicensed non-retail food business under the Sale of Food Act.

GH Enterprise Pte Ltd and its Director fined \$7,000 and \$5,000 respectively for illegally importing fresh vegetables

2 In April 2023, officers from Singapore Food Agency (SFA) detected about 1.5 tonnes of undeclared and under-declared fresh vegetables, including spring onion and spinach, in the consignments imported from Malaysia by the importer. All illegal consignments were seized.



Seized consignments of illegal imported vegetables from GH Enterprise Pte Ltd (Photo by SFA)

In Singapore, food imports must meet SFA's requirements. Fruits and vegetables can only be imported by licensed importers, and every consignment must be declared and accompanied with a valid import permit. Illegally imported vegetables are of unknown sources and can pose a food safety risk (e.g. if unregulated or high level of pesticides are used). The long-term ingestion of excessive pesticide residues through the consumption of vegetables that have been subjected to pesticide abuse could lead to adverse health effects. Offenders who illegally import fresh fruits and vegetables shall be liable on conviction to a maximum fine of \$10,000 and/or imprisonment for a term not exceeding three years.



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Burger & Lobster Singapore Pte Ltd fined \$3,000 for multiple food safety lapses

- In May 2022, SFA received reports of gastroenteritis involving 132 persons after consuming food at Burger & Lobster Singapore Pte Ltd (Jewel Changi Airport outlet) between 7 and 15 May 2022. Five of them were hospitalised.
- The Ministry of Health and SFA conducted a joint investigation at the licensee's premises and found multiple food safety lapses. These include poor housekeeping, cracked kitchen floor tiles, using a dirty oven toaster, and failure to employ a food hygiene officer for the premises. In the interest of public health, SFA suspended their food business operations from 16 May to 5 July 2022, and directed the licensee to rectify the lapses and take necessary measures to improve food safety practices and the cleanliness of its premises.



Cracked kitchen floor tiles and dirty oven toaster at Burger & Lobster Singapore Pte Ltd (Photos by SFA)

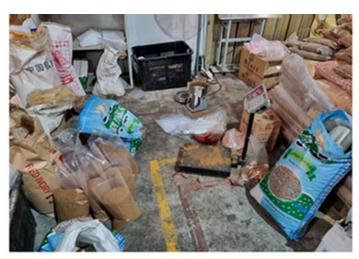
All food operators should ensure that their premises are clean and well-maintained, and staff are adequately trained on proper food safety management. SFA will not hesitate to take firm action against anyone found to be in violation of the Environmental Public Health (Food Hygiene) Regulations. Offenders are liable on conviction to a fine not exceeding \$2,000 and, in the case of a continuing offence, to a further fine not exceeding \$100 for every day or part thereof during which the offence continues after conviction.

Yan Zai Seasoning Pte Ltd fined \$2,500 for operating an unlicensed non-retail food business

7 On 9 November 2022, SFA officers found Yan Zai Seasoning Pte Ltd engaging in illegal food processing and packing at its premises located at 19 Jurong Port Road. This premises was not licensed to conduct food processing. Over 145 kg of dried food products were seized.



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Processing and packing activities conducted illegally at Yan Zai Seasoning Pte Ltd (Photo by SFA)

- Illegal processing and packing of food products at unlicensed facilities poses a food safety risk. In Singapore, all food processing establishments must be licensed and are required to meet SFA's requirements and food safety standards. These licensed establishments are also routinely inspected by SFA. Offenders shall be liable on conviction to a fine not exceeding \$5,000 and, in the case of a second or subsequent conviction, to a fine not exceeding \$10,000, or to imprisonment for a term not exceeding 3 months, or to both.
- 9 Members of the public who come across poor hygiene practices in food establishments are advised not to patronise them and provide feedback to SFA. Those who come across illegal activities are also encouraged to provide feedback via our online feedback form (www.sfa.gov.sg/feedback) or our SFA Contact Centre at 6805 2871 with details for our follow-up investigations.

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