

27 May 2021

Dear Sir/Madam,

CIRCULAR ON OBSERVING GOOD FOOD SAFETY, SANITATION AND ENSURING SAFE MANAGEMENT MEASURES

The Singapore Food Agency (SFA) would like to remind all food operators to exercise extra care and to take the necessary preventive measures to ensure that the food they supply and sell to consumers is prepared hygienically and is safe for consumption. In view of the current COVID-19 situation, food operators should also take precautionary measures to maintain high standards of sanitation and personal hygiene to minimize the transmission of COVID-19. Food operators should also provide a safe environment for their customers and workers by ensuring compliance to Safe Management Measures (SMMs) at all times.

Food Safety is a Joint Responsibility

2. Food safety is a joint responsibility between the government, industry and consumers. Food operators are reminded to ensure that all their food handlers have attended the requisite basic hygiene training and are registered with SFA, and that food handlers do not engage in any food preparation if they are unwell. Food operators should also refrain from taking orders beyond their operations or premises' capacity as this could result in hygiene lapses and compromise food safety.

Adopting Good Food Safety Practices

3. Food operators should remain vigilant and remind food handlers and staff working in the food preparation area to exercise good food safety practices at all times. Please pay attention to the following:

- a) Do not prepare or handle food if food handlers or staff are unwell (for e.g. vomiting, diarrhea or fever) or if they have infected wounds, skin infections or sores;
- b) If a food handler is suffering from gastroenteritis symptoms (e.g. vomiting, diarrhea), please send him to see a doctor immediately. In an event whereby an infected person vomits, the vomitus must be cleared and contaminated surface should be disinfected with chlorine-based disinfectants such as bleach. Disposable towels used to clean the soiled areas should be double-bagged and disposed in a covered bin, preferably one that is situated away from common areas. The contaminated area should also be cordoned off until the disinfection is completed;
- c) Wash hands thoroughly and regularly with soap and water, especially after handling raw food, visiting the toilet or handling waste;

- d) Obtain food supplies from approved sources;
- e) Upon receiving food or ingredients, store them at appropriate locations and at safe temperatures;
- f) Store raw food and cooked/ready-to-eat food separately;
- g) Cook food thoroughly. Keep hot food above 60°C;
- h) Take extra precaution when handling and preparing food that is frequently consumed raw or uncooked (for e.g. oysters, sashimi etc.);
- i) Use separate chopping boards and utensils for raw food and cooked or ready-to-eat food;
- j) Wash and peel raw vegetables and fruits that can be peeled before consumption;
- k) Keep food preparation areas and premises clean and pest-free, and ensure preparation surfaces, utensils and cooking equipment are clean.

Deep Cleaning of Food Premises

4. During the Phase 2 (Heightened Alert) period, dine-in at F&B establishments are to cease. You may wish to take this opportunity to conduct deep cleaning of your entire food premises including hard to reach places.

5. In addition, food operators are encouraged to enroll staff involved in cleaning to attend WSQ courses in environmental cleaning. SME food operators can also make use of the Enhance Training Support for SMEs (ETSS) from SSG for WSQ environmental cleaning courses during this period, which include up to 90% course fee subsidies, in addition to absentee payroll.

Safe Management Measures (SMMs)

6. To provide a safe environment for customers and workers, food operators currently in operation must comply with Safe Management Measures (SMMs) as required by the Ministry of Manpower and comply with the COVID-19 (Temporary Measures) (Control Order) Regulations. Kindly refer to the following web-link for more information(https://www.sfa.gov-sg-admin.cwp.sg/docs/default-source/covid/advisory-for-food-beverage-establishments.pdf?sfvrsn=5c5951fc_0).

7. Food operators are advised to put in place COVID-19 precautionary measures when receiving deliveries. This includes adopting procedures to minimize contact between cargo delivery personnel and the local handlers, such as contactless delivery and e-invoicing. If e-invoicing is not possible, safe distancing should be observed at all times, physical contact should be avoided, and interactions should be kept short and to a minimum. For more information on SMMs for businesses receiving deliveries and cargo delivery personnel, please refer to the following weblinks:

- a. Businesses receiving deliveries
(<https://www.mti.gov.sg/-/media/MTI/Newsroom/COVID-19/Advisory---for-businesses-receiving-deliveries.pdf?la=en&hash=5C3CD04FAF029C0D0D372E22F69777141AD1B485>).
- b. Cargo delivery personnel
(<https://www.mti.gov.sg/-/media/MTI/Newsroom/COVID-19/Advisory---for-cargo-delivery-personnel.pdf?la=en&hash=3536FC5CCC211BD5F4E08E23245E5873ABFAC949>).

8. Please share this advisory with all staff involved in food preparation and operations (i.e. delivery, storage etc.). For more guidelines on food safety practices, please visit SFA's website at www.sfa.gov.sg/food-retail.

Yours faithfully,

Dr Abdul Jalil Abdul Kader
Senior Director
Joint Operations Division
(For Director General / Food Administration)

NB: This is a computer-generated letter. No signature is required.