

MEDIA RELEASE

Mua Hin Poultry Farm Pte Ltd fined \$24,000 for multiple hygiene lapses

Mua Hin Poultry Farm Pte Ltd, a meat processing establishment, was fined a total of \$24,000 by the Court today for multiple hygiene-related offences under the Wholesome Meat and Fish Act.

2 During inspections of their premises in April, June, and August 2021, Singapore Food Agency (SFA) officers observed several hygiene lapses during their production. It included packing of roasted poultry at the loading bay, storage of raw meat and poultry outside the premises, and handling of roasted meat with bare hands.



Lapses were observed during the inspections (Photo: SFA)

3 Food safety is a joint responsibility as food can be contaminated anywhere along the food chain. While SFA continues to be vigilant and works to ensure that regulatory measures are in place and properly enforced, the industry and consumers must also play their part.

4 All food establishments should ensure that their premises are clean and well-maintained, as well as adhere to proper food hygiene and food safety requirements. SFA will take enforcement action against operators of meat processing establishments who do not adhere to regulations or comply with food hygiene and food safety

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requirements. Offenders are liable on conviction to a fine not exceeding \$10,000 or to imprisonment for a term not exceeding 12 months or to both.

5 Members of the public who come across any potentially errant food operator should report to SFA via the online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.

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