

MEDIA RELEASE

Deli Hub Catering Pte Ltd fined \$4,000 for hygiene lapses

Deli Hub Catering Pte Ltd was fined \$4,000 by the Court today for hygiene lapses under the Sale of Food Act.

2 In Dec 2022, the Ministry of Health (MOH) and the Singapore Food Agency (SFA) received reports of gastroenteritis involving 21 persons after consuming food prepared by Deli Hub Catering Pte Ltd. None were hospitalised.

3 MOH and SFA conducted a joint investigation at their premises and found hygiene lapses, including a dirty freezer, unclean containers used for food preparation, and empty paper towel dispensers. SFA directed Deli Hub Catering Pte Ltd to rectify the lapses.



Some of the lapses found included a dirty freezer and unclean containers used for food preparation (Photos: SFA)

4 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.

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5 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 not hesitate to take firm action against anyone found to be in violation of the Sale of Food Act. Offenders are liable on conviction to a fine not exceeding \$5,000 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.

6 Members of the public who come across poor hygiene practices in food establishments are advised not to patronise them, and instead provide feedback via our online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.

Issued by the Singapore Food Agency

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