

15 April 2019

**Circular on (A) Observing Good Hygiene Practices,
(B) Duties of Food Hygiene Officers, and (C) Adherence to Time-Stamping**

(A) Observing Good Hygiene Practices

With the recent spate of food poisoning instances associated with catering, the Singapore Food Agency (SFA) would like to remind all food operators to exercise extra care to ensure that food sold to consumers is prepared hygienically. This includes ensuring that the food handlers, namely those handling and preparing food and/or beverages, have undergone the required food hygiene training and practise good hygiene in their daily work. Food retail operators should also refrain from taking orders beyond the capacity of what they can handle, as this could result in hygiene lapses and compromise food safety.

2. Food business operators should remain vigilant and advise their food handlers to exercise good food hygiene practices at all times. Food retail operators should supervise their food handlers and pay particular attention to the following:

- i. Do not work when unwell (e.g. vomiting, diarrhoea or fever);
- ii. Wash hands thoroughly and regularly with soap and water, especially after handling raw food, after visiting the toilet and after handling waste;
- iii. Keep food preparation surfaces and implements clean;
- iv. Obtain food supplies from approved sources;
- v. Store raw food and cooked/ready-to-eat food separately;
- vi. Use separate chopping boards and utensils for raw food and cooked/ready-to-eat food;
- vii. Do not stack chopping boards intended for different purposes together;
- viii. Cook food thoroughly. Keep hot food above 60°C and cold food below 5°C.

(B) Duties of Food Hygiene Officers

3. The Food Hygiene Officer (FHO) scheme for caterers is designed to help operators put in place adequate preventive measures and a system of supervisory checks and process monitoring, so that a high standard of food and personal hygiene is upheld by their food handlers across the various touch points, including receiving of goods, storage and handling, food preparation and food delivery service.

4. Food business operators are reminded to ensure that the role of FHO is fulfilled adequately and to strengthen the overall supervision of food business operators.

(C) Adherence to Time-Stamping

5. Food business operators are reminded on the requirement of time-stamping meals to inform consumers of the recommended “consume by” time. This is set at four hours from the time a cooked dish is placed at the temperature danger zone of between 5°C and 60°C.

Yours faithfully
LESLIE PHUA
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NB: This is a computer-generated letter. No signature is required.