

**SUSPENSION OF M/S SINGAPORE FAST FOOD PTE LTD (TAJ CATERING)
LIFTED AFTER MEETING REQUIRED STANDARDS**

The Singapore Food Agency (SFA) has lifted the suspension of M/S Singapore Fast Food Pte Ltd (Taj Catering)¹ today. As the licensee has implemented the required measures as stipulated by SFA, operations can be resumed.

2 The Ministry of Health (MOH) and SFA were notified of an incident of gastroenteritis involving a total of seven cases who had consumed food from Taj Catering on 2 November 2019. One individual was hospitalised and has since been discharged. The operating licence of Taj Catering had been suspended by SFA on 7 November 2019 after several hygiene lapses were detected during a joint investigation of their premises by MOH and SFA on 6 November. These included:

- Poor housekeeping of the premises – rodent droppings and food scraps were found in several areas of the kitchen;
- Improper thawing of meat;
- Improper storage of non-food items in the dry store;
- Knives meant for raw and ready-to-eat food were stored together;
- Freezers were found to be dirty and maintained at an incorrect temperature; and
- An inaccurate infrared thermometer was used to measure the temperature of chillers.

3 To protect consumers from further public health risks, the operating licence of Taj Catering was suspended by SFA from 7 November to 13 Dec 2019.

¹ Located at 171 Kampong Ampat, #04-17, Singapore 368330.

Measures Taken by Taj Catering

4 During the suspension period, Taj Catering has complied with measures stipulated by SFA.

5 The licensee has disposed all ready-to-eat food, thawed food and perishable food items, and also cleaned and sanitised their premises, including their equipment and utensils. They have also submitted their plans on enhanced food safety regimes, including rodent control plans and food process flow to ensure that their staff practise good food hygiene and proper food preparation at all times.

6 Food handlers who will be involved in food preparation have since re-attended and passed the Basic Food Hygiene course. The Food Hygiene Officer² for Taj Catering has also undergone retraining and passed the WSQ Conduct Food and Beverage Hygiene Audit course

Continuing Surveillance

7 SFA will be taking enforcement action against the licensee for the lapses found. Following the lifting of suspension, SFA will continue to place Taj Catering under close surveillance to ensure that it adheres to what they have submitted in their plans.

Public Advisory

² Under the enhanced Food Hygiene Officer (FHO) scheme announced in December 2018, if the licence of a food establishment is suspended, all its Food Hygiene Officers are required to re-attend the WSQ Conduct Food and Beverage Hygiene Audit course, and the premises must have a trained FHO before it resumes operations.

8 Members of the public are advised to seek medical attention early if they experience any gastroenteritis symptoms (i.e., diarrhoea, vomiting, fever or abdominal pain).

9 To prevent the spread of disease and protect oneself from acquiring infections, individuals should practise good personal hygiene at all times. These include:

- Washing hands with soap and water before eating and after going to the toilet;
- Covering mouth and nose with a tissue when coughing or sneezing, and throwing the tissue away into a bin immediately; and
- Not sharing food/drinks, eating utensils, toothbrushes or towels with others.

10 In the interest of maintaining a high standard of food hygiene at all eating establishments, we would also like to advise members of the public who come across poor hygiene practices in food establishments not to patronise such outlets but to contact SFA at 6805 2871 with details for our follow-up investigations.

MINISTRY OF HEALTH AND SINGAPORE FOOD AGENCY

13 December 2019