

答复 保障食品安全人人有责

谨答复《联合早报·交流站》于4月10日刊登的仲伟梁读者投函《餐饮业卫生还有改善空间》：

仲先生正确地指出，食品安全是一项共同的责任，只有通过食品业、消费者和当局的共同努力才能实现。

根据新加坡食品局的营业执照申请条件，食肆必须遵守良好的食品安全和卫生做法。

食物处理人员在准备食材、烹饪食物、包装熟食或即食食品、盛放熟食或即食食品，以及准备饮料时，必须戴上口罩或防飞沫口罩。这是为了防止食物在处理过程中受到污染。侍应生和收银员等人员不受此限制，因为他们没参与食物准备工作，因此污染食物的风险较低。

食物处理人员也必须参加新技能资格（WSQ）的食品安全课程（Food Safety Course Level 1），接受正确的食品安全和卫生做法的培训，如处理

食物时的手部卫生。这包括正确洗手的必要性及方法；确保用于准备食物手套不应用于其他工作；以及在不同工作之间转换时（例如，在处理生的食物、钱或垃圾后），须要更换一副新手套。有关处理食物时手部卫生的更多信息，可在我们的网站上找到，网址是<https://www.sfa.gov.sg/food-information/risk-at-a-glance/hand-hygiene-in-food-handling>。

在食品局制定和执行监管措施的同时，食肆必须履行职责，遵守良好的食物卫生及处理方法。公众如发现任何可能违规的食肆，可透过食品局的网上反馈表格（www.sfa.gov.sg/feedback）举报。一旦获得足够的证据，食品局会果断地采取执法行动。

新加坡食品局
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English Translation - Lianhe Zaobao forum reply, 14 April 2023:

Food safety is a joint responsibility

We refer to 仲伟梁 (Zhong Wei Liang) letter titled “餐饮业卫生还有改善空间”, 10 April.

Zhong had rightly pointed out that food safety is a joint responsibility and can only be achieved with joint concerted effort by the food industry, consumers, and the authorities.

Food establishments are required to adhere to good food safety and hygiene practices as stipulated under the Singapore Food Agency (SFA)'s licensing conditions.

Food handlers are required to don face masks or spit guards when engaging in activities that include: the preparation of ingredients and/or cooking of food, packing of cooked and/or ready-to-eat food, dishing of cooked and/or ready-to-eat food and preparation of drinks. This is to prevent contamination of food during the food handling process. Personnel such as food servers (e.g., waiters) and cashiers etc. are exempted as they are not involved in food preparation and hence have a lower risk of contaminating the food.

It is also mandatory for food handlers to attend the WSQ Food Safety Course Level 1 to be trained on proper food safety and hygiene practices, such as Hand Hygiene in Food Handling. This includes the need for proper hand washing and its techniques; to ensure that gloves used for food preparation should not be used for other tasks; and the need to change to a fresh pair of gloves when switching between tasks (e.g., after handling raw food, money, or garbage). More information about Hand Hygiene in Food Handling can be found on our *website* –(<https://www.sfa.gov.sg/food-information/risk-at-a-glance/hand-hygiene-in-food-handling>)

While SFA puts in place and enforces the regulatory measures, food establishments must play their part by adhering to good food hygiene and preparation practices. Members of the public who come across any potentially errant food establishment should report to SFA via the online feedback form (www.sfa.gov.sg/feedback). SFA will not hesitate to take enforcement action if we have obtained sufficient evidence.

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Singapore Food Agency 新加坡食品局

餐饮业卫生还有改善空间

仲伟梁

根据媒体报道，新加坡食品局要求食物处理人员戴口罩的规定自2020年起实施，将继续作为食肆申请营业执照的部分条件。这是为了防止食品在处理过程中受到污染。

目前在小贩中心、食阁甚至高档的酒楼等，确实有少数餐饮从业人员不戴口罩，捧餐人员也应戴口罩，因为食物没有遮盖，在送餐的过程中，口沫可能会落到餐盘中。

此外，餐饮业还有一个不太卫生

的习惯。我曾在面包店看见一位顾客要求店员把面包切片，收银员直接用刚点算钞票的手抓面包，切完后又用同一只手将面包装袋。我向收银员提出反馈，她说一个人要收钱又要切面包，忙不过来。这不单是收银员的问题，如果坚持卫生要求的顾客多一些，餐饮业的卫生水准就会得到改善和提升。

我们也常在餐馆里看到收碗碟的员工，戴着一次性手套收拾残羹剩饭，之后也戴着同样脏兮兮的手套，摆放新碗碟，甚至给顾客倒水。这样容易造成污染，应在收碗

碟后认真洗手，再摆放新碗碟，否则手套会成为病菌传染的源头。我曾向一位高档餐厅的经理提出同样的观点，可他推说人手不足，但这不是人手的问题，而是工作流程疏忽的问题。仔细观察后发现，在很多糕点和水果店，也是一副手套百般共用。

小贩中心的碗盘归还计划，大多数食客都已接受，基本算是成功，希望餐饮业和清洁员工提高自身的卫生意识，处理食物的卫生习惯要做到问心无愧，养成良好的卫生习惯并改善工作流程。