

MEDIA RELEASE

Suspension of Chilli Api Catering Pte Ltd's food business operations

The Ministry of Health (MOH) and the Singapore Food Agency (SFA) are investigating an incident of gastroenteritis affecting a total of 82 persons who were reported to have gastroenteritis symptoms after consuming food prepared by Chilli Api Catering Pte Ltd (located at 3015 Bedok North Street 5 #05-26/#06-19/#06-24/#06-27/15, Shimei East Kitchen) between 10 and 12 March 2021. 14 cases are currently hospitalised and are in a stable condition.

2 In view of the suspected ongoing transmission, SFA has issued a direction to suspend Chilli Api Catering Pte Ltd food business operations with effect from 14 March 2021 until further notice.

3 All food handlers working in the premises are required to re-attend and pass the Food Safety Course Level 1 and test negative for foodborne pathogens, before they can resume work as food handlers. The appointed Food Hygiene Officer(s) working at the premises are also required to re-attend and pass the WSQ Conduct Food and Beverage Hygiene Audit course before he/she can resume work as a Food Hygiene Officer. The licensee is also required to clean and sanitise the premises, including equipment and utensils.

4 Food safety is a joint responsibility. SFA would like to remind food operators to observe good food and personal hygiene practices at all times. SFA will not hesitate to take firm action against anyone found to be in violation of the Environmental Public Health Act. 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 report to SFA via the online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.

MINISTRY OF HEALTH AND SINGAPORE FOOD AGENCY

14 March 2021