

AG (Global) Events Catering fined \$5,000 for improper storage of food and poor maintenance of premises

AG (Global) Events Catering was fined \$5,000 by the Court today for improper storage of food and poor maintenance of its premises.

2 On 19 June 2019, during a routine inspection of the licensee's premises by the Singapore Food Agency (SFA), several lapses were identified. These include:

- Improper thawing of raw meat;
- Contamination of uncovered cooked food by condensate from unclean ceiling;
- Improper storage of uncovered raw ingredients on the floor;
- Infestation of live cockroaches and houseflies in its premises;
- Structural damages on flooring and wall tiles that were also found to be dirty; and
- Poor maintenance of chiller system leading to water leakage.



Caption: An SFA officer detected several lapses at AG (Global) Events Catering's premises during a round of routine inspection. (Photo: SFA)

3 In the interest of public health, all finished food products, semi-processed food items and raw ingredients were disposed immediately. The operating licence of AG (Global) Events Catering was also suspended by SFA for a total of 27 days from 20 June 2019 to 16 July 2019. The suspension was lifted after the licensee had rectified the lapses and taken measures to improve the cleanliness of its premises.

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.

5 All food operators should ensure that their premises are clean and well-maintained, and staff are adequately trained on proper food safety management. SFA will take enforcement action against food operators who do not adhere to regulations or comply with food hygiene and food safety requirements. 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 provide feedback via our online feedback form (www.sfa.gov.sg/feedback) or call our Contact Centre at 6805 2871 with details for our follow-up investigations.

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