

Tung Lok Millennium fined \$3000 for food safety lapses

Tung Lok Millennium Pte Ltd was fined \$3000 by the Court today for food safety lapses committed under the Sale of Food (Non-Retail Food Business) Regulations.

2. In June 2022, the Ministry of Health (MOH) and Singapore Food Agency (SFA) received reports of gastroenteritis incidents involving 27 individuals who had developed gastroenteritis symptoms after reportedly consuming food catered by Tung Lok Millennium Pte Ltd. None was hospitalised.

3. MOH and SFA conducted a joint investigation at Tung Lok Millennium's premises at 26 Tai Seng Street. A sample of ready-to-eat washed salad that was being prepared by their kitchen staff failed the microbiological limits stipulated under the Singapore Food Regulations. Their overhead air-conditioning unit in the cold kitchen was also found to be poorly maintained.

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 the regulatory measures are in place and properly enforced, the industry and consumers should also play their part.

5. Food establishments should ensure their premises are clean and well-maintained, as well as adhere to proper food hygiene and food safety requirements. SFA will take enforcement action against food operators who do not adhere to food safety regulations. 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 everyday 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) with details for our follow-up investigations.

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