

Suspension of Namira Catering for multiple food hygiene lapses

In the interest of public health, the Singapore Food Agency (SFA) has suspended the license of Namira Catering¹ with effect from 15 November 2019 until further notice.

2 Multiple hygiene lapses were detected during an inspection of the said premises on 15 November 2019, which resulted in the immediate suspension by SFA. These include:

- i) Cockroaches and rodents were sighted at multiple areas in the premises;
- ii) Improper thawing of meat;
- iii) Plastic crates/containers/metal pots containing ready-to-eat food were placed directly on the floor;
- iv) Floor was stained with food waste and grime;
- v) Unregistered food handlers were involved in food preparation.

3 Following the suspension, the licensee is required to dispose all ready-to-eat food, thawed food and perishable food items, and to clean and sanitise their premises, as well as their equipment and utensils. The licensee is also required to disinfect all tables, food preparation surfaces and floors, and rectify the identified lapses in the food preparation processes.

4 All food handlers working in the suspended premises are required to re-attend and pass the Basic Food Hygiene Course, before they can resume work as food handlers. The appointed Food Hygiene Officer(s) working at the suspended premises are also required to re-attend and pass the Food Hygiene Officer course before he/she can resume work as a Food Hygiene Officer.

¹ Located at 3015 Bedok North Street 5, #05-06, Shimei East Kitchen, Singapore 486350

5 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.

6 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.

7 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.

Issued by the Singapore Food Agency

15 Nov 2019