
Food operators, delivery staff, consumers are all responsible for food safety

We thank Mr Kevin Lim for his letter (Are hygiene rules for food delivery companies adequate?, Aug 19).

All providers of food delivery services are responsible for ensuring that the food they deliver is transported in a manner that does not compromise food safety.

The Singapore Food Agency (SFA) has been engaging food delivery companies on the need to adopt good food hygiene and food safety practices.

This includes maintaining the cleanliness of the vehicles,

receptacles and equipment used for the transportation of food to prevent food contamination, as well as storing food at the correct temperature.

Failure to do so would be an offence under the Sale of Food Act and the Environmental Public Health Act.

Food safety is a joint responsibility. While SFA continues to be vigilant and ensure that the regulatory measures are in place and properly enforced, the food industry also has a part to play.

Food operators must upkeep the cleanliness of their premises, exercise diligence in ensuring the food they prepare and serve is fit for consumption, and adopt good food and personal hygiene practices.

Consumers are also advised to practise good food safety habits, such as consuming food as soon as possible, and cleaning hands with soap and water before eating.

Leong Hon Keong (Dr)

Senior Director

Compliance Management Division
Singapore Food Agency

Are hygiene rules for food delivery companies adequate?

In the light of the case of a man who tragically died from food poisoning after eating food that was delivered, and another case involving a food delivery rider pilfering shoes from a customer's home and putting them into his food delivery bag, I cannot help but be concerned about the "chain of custody" of food (Fatal food poisoning: Delay in eating food

from Spize may be factor, court told, Aug 16).

Government agencies such as the National Environment Agency impose strict guidelines on food establishments in the areas of food handling and preparation. Even caterers are quite strictly regulated.

However, when it comes to food delivery, what safeguards are there

to ensure that the food is transported hygienically and that precautions are taken in its handling to ensure that it is safe for consumption?

Could the insulated storage bags used by delivery companies, exposed to heat, humidity and sweat on a daily basis, potentially be a source of bacterial growth?

Kevin Lim Kheng Aun