

5 Apr 2022

Dear Sir/Madam,

CIRCULAR FOR FOOD OPERATORS ON OBSERVING GOOD FOOD SAFETY AND HYGIENE PRACTICES

Singapore Food Agency (SFA) would like to remind all food operators to exercise extra care towards food safety and ensure that food sold to consumers are prepared hygienically and is safe for consumption.

Food Safety is a Joint Responsibility

2. Food safety is a joint responsibility between the government, industry and consumers. Food operators are reminded to ensure that all of their food handlers have attended the requisite basic hygiene training and are registered with SFA, and that food handlers do not engage in any food preparation if they are unwell. Food operators should also refrain from taking orders beyond their operations or premises' capacity as this could result in hygiene lapses and compromise food safety.

Adopting Good Food Safety Practices

3. Food operators should remain vigilant and remind food handlers and staff working in the food preparation area to exercise good food safety practices at all times. In particular, kindly pay attention to the following:

- a) Food operators must obtain food supplies from approved sources;
- b) Food operators should keep food preparation areas and premises clean and pest-free, and ensure preparation surfaces, utensils and cooking equipment are clean.
- c) Upon receiving food or ingredients, food operators/handlers/staff should store them at appropriate locations and at safe temperatures;
- d) Food operators/handlers/staff should also store raw food and cooked/ready-to-eat food separately;
- e) Food handlers and staff should wash their hands thoroughly and regularly with soap and water, especially after handling raw food, visiting the toilet or handling waste;
- f) Food handlers should take extra precaution when handling and preparing food that is frequently consumed raw or uncooked (for e.g. oysters, sashimi etc.);
- g) Food handlers should use separate chopping boards and utensils for raw food and cooked or ready-to-eat food;
- h) Wash and peel raw vegetables and fruits that can be peeled before consumption;
- i) Food should be cooked thoroughly and hot food should be kept above 60°C;

- j) Food handlers or staff who are unwell (e.g. vomiting, diarrhea or fever) or if they have infected wounds, skin infections or sores should not prepare or handle food;
- k) If a food handler or staff is suffering from gastroenteritis symptoms (e.g. vomiting, diarrhoea), please send them to see a doctor immediately. In an event whereby an infected person vomits, the vomitus must be cleared and the contaminated surface should be disinfected with chlorine-based disinfectants such as bleach. Disposable towels used to clean the soiled areas should be double-bagged and disposed in a covered bin, preferably one that is situated away from common areas. The contaminated area should also be cordoned off until the disinfection is completed.

4. We seek your assistance to share this advisory with all staff involved in food preparation and operations (i.e. delivery, storage etc.). For more guidelines on food safety practices, please visit SFA's website at <https://www.sfa.gov.sg/food-retail/food-hygiene-practices-guidelines/food-hygiene-practices-guidelines>.

Yours faithfully,

Dr Abdul Jalil
Senior Director
Joint Operations Division
(For Director General / Food Administration)

NB: This is a computer-generated letter. No signature is required.