

06 June 2022

Dear Sir/Madam,

CIRCULAR ON OBSERVING GOOD FOOD SAFETY PRACTICES

The Singapore Food Agency (SFA) would like to remind all food operators to exercise care and to take the necessary preventive measures to ensure food that is supplied or sold to consumers is 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 food handlers have attended the requisite basic hygiene training and are registered with SFA. Food handlers should not be engaged in any food preparation if they are unwell. Food operators should also manage their business activities appropriately such that they are able to cope and do not plan beyond their operating or premise capacity as this could 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, food operators should pay specific attention to the following matters:

- a) Ensure that food handlers or staff who prepare or handle food are not unwell or if they have infected wounds, skin infections or sores
- b) Ensure that food handlers or staff wash their hands thoroughly and regularly with soap and water, especially after handling raw food, visiting the toilet or handling waste
- c) Obtain food supplies from approved sources
- d) Upon receiving food or ingredients, take necessary steps to store them at appropriate locations and at safe temperatures
- e) Store raw food and cooked/ready-to-eat food separately
- f) Keep food safe by using a safe thawing method¹ and by cooking thawed food thoroughly
- g) Cook food thoroughly and keep hot food at above 60°C
- h) Take extra precaution when handling and preparing food that is frequently consumed raw or uncooked (for e.g. oysters, sashimi etc.)
- i) Use separate chopping boards and utensils for raw food and cooked or ready-to-eat food
- j) Wash and peel raw vegetables and fruits that can be peeled before consumption
- k) Keep food preparation areas and premises clean and pest-free, and ensure preparation surfaces, utensils and cooking equipment are clean

¹ For details on safe thawing methods, please refer to <https://www.sfa.gov.sg/docs/default-source/food-retailing/practices-and-guidelines/guidelines-on-thawing-of-food.pdf>

4. We seek your assistance to share this advisory with all staff involved in food preparation. Please visit SFA's website at <https://www.sfa.gov.sg/food-retail/food-hygiene-practices-guidelines/food-hygiene-practices-guidelines> for more information on the following:

- a) Personal hygiene
- b) Food handling
- c) Keeping premises clean
- d) Good food safety practices on specific food types
- e) Other useful information for food operators and food handlers

5. We would also like to take this opportunity to thank all operators for your collaborative efforts in ensuring safe food for all.

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.