

Food processing establishment fined \$15,000 for multiple hygiene lapses

Teng Guan Food Industries (Pte) Ltd, a food processing establishment, was fined a total of \$15,000 by the Court today for multiple offences under the Sale of Food (Non-Retail Food Business) Regulations.

2 During an inspection on 1 October 2020, Singapore Food Agency (SFA) officers uncovered several hygiene lapses. These include poor maintenance of the premises, improper storage of food and failure to prevent contamination during the packing of food. Rat droppings were also found in the food storage and processing areas.



Rat droppings and a rusty food processing table were found during the inspection (Photos: SFA)

3. 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.

4. 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.

5. 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 us at 6805 2871 with details for our follow-up investigations.

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