

Two companies fined for operating an unlicensed food business and food safety lapses respectively

Two companies were fined in court today for operating an unlicensed non-retail food business, and for multiple food safety lapses respectively.

Ma Bo (Fried Fish) Lor Mee Pte Ltd fined for operating an unlicensed non-retail food business

2 Ma Bo (Fried Fish) Lor Mee Pte Ltd, a dried food products supplier, was fined \$2,000 for processing and repacking food products at an unlicensed premises.

3 On 13 October 2023, officers from the Singapore Food Agency (SFA) inspected the premises of Ma Bo (Fried Fish) Lor Mee Pte Ltd and found food processing and repacking activities conducted within the premises. The company is not licensed to conduct any food processing and repacking activities. Approximately 600 kg of food products were seized, including pre-packed products such as cinnamon, premixed flour, rock sugar, soy sauce, processed chili paste, and ground dried shrimp.



Illegal food processing and repacking by Ma Bo (Fried Fish) Lor Mee Pte Ltd (Photos by SFA)

4 Illegal food processing and repacking activities at unlicensed facilities poses a food safety risk. In Singapore, all food processing and repacking establishments must be licensed and are required to meet SFA's requirements and food safety standards. These licensed establishments are also routinely inspected by SFA. Offenders who illegally process and repack food products shall be liable on conviction to a fine not exceeding \$5,000 and, in the

case of a second or subsequent conviction, to a fine not exceeding \$10,000, or to imprisonment for a term not exceeding 3 months, or both.

Angel's Restaurant Pte Ltd fined for multiple food safety lapses

5 Angel's Restaurant Pte Ltd was fined \$3,300 for food safety lapses committed under the Environmental Public Health (Food Hygiene) Regulations.

6 In January 2023, the Ministry of Health (MOH) and SFA received reports of gastroenteritis involving 19 persons after consuming catered food prepared by Angel's Restaurant Pte Ltd, located at 3017 Bedok North Street 5 #02-31, Gourmet East Kitchen, Singapore 486121. None of the affected cases was hospitalised.

7 MOH and SFA conducted a joint investigation at the licensee's premises and found multiple food safety lapses such as severe cockroach infestation at food preparation areas, peeling wall paint and cracked, discoloured floor tiles.



Cockroach Infestation at food preparation areas (Photo by SFA)



Peeling wall paint and cracked discoloured floor tiles (Photo by SFA)

8 In the interest of public health, SFA suspended their food business operations from 20 January to 28 February 2023, and directed the licensee to rectify the lapses and take necessary measures to improve the food safety practices and cleanliness of its premises.

9 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.

10 All food operators should ensure their premises are clean and well-maintained, as well as adhere to proper food hygiene and food safety requirements. SFA will not hesitate to take enforcement action against food operators found to be in violation of the Environmental Public Health (Food Hygiene) Regulations. Offenders are liable on conviction to a fine not exceeding \$2,000 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.

11 Members of the public who come across poor hygiene practices or illegal activities in food establishments are advised not to patronise them and provide feedback via our online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.