# FOOD SAFETY STATISTICS (APR-DEC 2019)

Overall, the vast majority of sampling and inspections pass SFA's standards. Nevertheless, as food safety requires the joint effort of the Government, food industry, and consumers, we advise everyone to ensure good food safety practices at all times.

#### **Imports**

Import consignments sampled and tested (APR 2019 to DEC 2019)

Type of food / commodity	Consignments sampled and tested	Number of consignments that failed testing	% of consignments that passed SFA's standards
Meat and meat products	7010	114	98.37
Seafood products	1242	58	95.33
Processed eggs	882	14	98.41
Chicken and quail eggs (JUL 2019 to DEC 2019)	190	3	98.42
Fruits & vegetables	3825	491	87.16
Processed food	2189	67	96.94

Sample failures were due to various parameters exceeding allowable limits, such as:

- i. Microbiological (e.g. Escherichia coli, Salmonella spp., Listeria monocytogenes etc.)
- ii. Chemical (e.g. Coccidiostat, nicarbazin, moxidectin, suphadiazine etc.)
- iii. Pesticides residues (e.g. Dithiocarbamates, Organophosphates etc.)

### **Local establishments**

Inspections (APR 2019 to DEC 2019)

Type of establishments	Inspections conducted	Number of inspections detected with non-compliance	% of inspections that passed SFA's requirements
Farms	2162	9	99.58
Non-retail	4041	254	93.71
Retail	52,050	3185	93.88

Note: The non-compliances detected include poor housekeeping and upkeep of the premises, poor maintenance of the equipment and pest infestation.

## **Major Gastroenteritis Incidents**

Number of incidents (APR 2019 to DEC 2019)

Foodborne causes	Not foodborne causes	Inconclusive	Total
	(Likely person-to-person transmission/via		
	contaminated surfaces)		
22	9	3	34

<sup>22</sup> out of 34 investigated gastroenteritis incidents were of foodborne causes.

#### Food recalls (APR 2019 to DEC 2019)

Reason for recalls	Number of recalls	
Allergen	5	
Chemical	0	
Microbial	9	
Physical	2	
Total	16	

Footnote:

Allergen - Undeclared allergens such as milk, egg, peanut and almond

Chemical - Pesticides and unauthorised additives

Microbial - Bacteria (e.g. Escherichia coli, Listeria) and viruses (e.g. norovirus)

Physical - Foreign matters