

# FOOD SAFETY STATISTICS (JAN-JUN 2020)

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 (JAN 2020 to JUN 2020)

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	4239	39	99.08
Seafood products	790	33	95.82
Processed eggs	515	21	95.92
Chicken and quail eggs	271	1	99.63
Fruits & vegetables	3177	396	87.54
Processed food	1239	59	95.24

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

- i. Microbiological (e.g. *Salmonella* spp., *Listeria monocytogenes*, norovirus etc.)
- ii. Chemical (e.g. nicarbazin, sulphur dioxide, benzoic acid, cadmium etc.)
- iii. Pesticides residues (e.g. Dithiocarbamates, Organophosphates etc.)

## Local establishments

Inspections (JAN 2020 to JUN 2019)

Type of establishments	Inspections conducted	Number of inspections detected with non-compliance	% of inspections that passed SFA's requirements
Farms	1431	2	99.86
Non-retail	2890	54	98.13
Retail	26,647	1293	95.15

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 (JAN 2020 to JUN 2020)

There were 5 gastroenteritis incidents in the first half of 2020.

### Food recalls (JAN 2020 to JUN 2020)

<b>Reason for recalls</b>	<b>Number of recalls</b>
Allergen	7
Chemical	6
Microbial	2
Physical	1
Total	16

Footnote:

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

Chemical - Bromate, patulin, sulphur dioxide, dibutyl phthalate

Microbial - Bacteria (e.g. *Clostridium botulinum*) and viruses (norovirus)

Physical - Foreign matters