

SINGAPORE FOOD STATISTICS 2022



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OVERVIEW

The Singapore Food Agency (SFA)'s mission is to ensure and secure a supply of safe food for Singapore.

Food security is an existential concern for Singapore. We import more than 90% of the food we consume, making it impossible for us to insulate ourselves from global food supply shocks. In recent years, Singapore experienced first-hand the effects of supply chain disruptions caused by the COVID-19 pandemic, climate change, geopolitical disruptions and policy decisions taken by foreign governments.

SFA works closely with government agencies, businesses and consumers to manage food security risks, and transform the agri-food sector to be more

productive, climate resilient and resource efficient. To safeguard Singapore's food security, SFA adopts a multi-pronged approach which includes diversifying food import sources, increasing local production and growing food overseas.

SFA also has in place an integrated farm-to-fork food safety system to ensure that food for sale in Singapore is safe for consumption. SFA's food safety takes a risk-based approach that is guided by science and aligned to international standards.

This Singapore Food Statistics publication describes the developments in Singapore's food supply and food safety situation in 2022.



KEY HIGHLIGHTS IN 2022

DIVERSIFYING OUR IMPORT SOURCES

In 2022, the number of active import food supply sources by countries and regions **increased**.



42 countries are allowed to export livestock, meat and egg items to Singapore, having met our requirements for food safety and animal health.

Note: Livestock, meat and egg items are more susceptible to contamination and can lead to foodborne diseases in consumers.

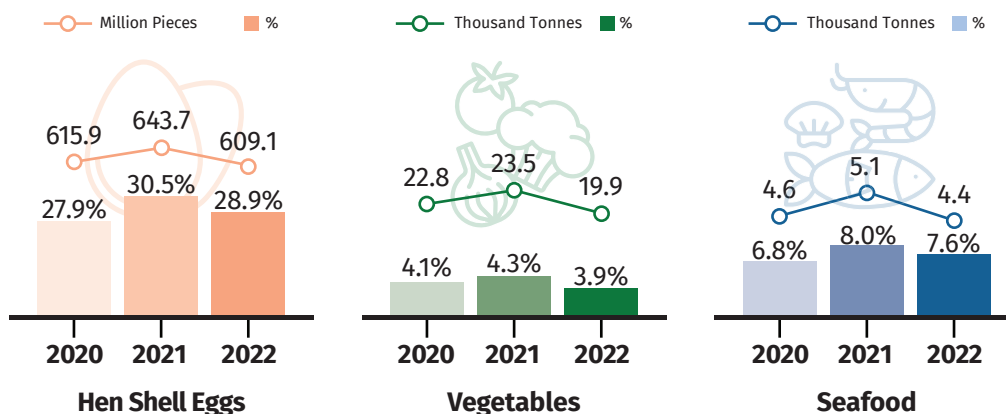
As a small city state with limited resources, Singapore is heavily reliant on imports. One of the key strategies in ensuring food security is through diversification of our import sources. SFA continued to work with the industry to open up new source countries, leading to an increase in food supply sources from 172 countries/regions in 2019 to 183 in 2022. This provides companies with more options to source from. As part of their Business Continuity Plans, businesses could pivot as needed when there are food supply disruptions. This complements consumer efforts to be flexible and adaptable in their food choices.

Even as we diversify our food sources, food safety remains paramount. Livestock, meat, and egg items are more susceptible to contamination and diseases, which

could lead to foodborne illness in consumers. Only accredited sources that meet Singapore's food safety and animal health standards will be allowed to export such food items to Singapore. As of 2022, 42 countries were allowed to export these food items to Singapore. In 2022, Brunei, Colombia and Indonesia were approved as new sources for eggs, pork, and chicken respectively. In addition, Singapore has in place regionalisation arrangements with several countries for African Swine Fever as well as other diseases such as Avian Influenza. Such regionalisation arrangements would help to minimise food supply disruptions in the event of disease outbreaks, as the suspensions would only be imposed on regions which are affected by the disease, and not the entire country.

GROWING LOCAL, ACHIEVING OUR 30 BY 30 GOAL

Local Production as a Percentage of Total Consumption of Food Item by Year (2020-2022)



Note: Vegetables are of fresh and chilled forms. Seafood are of live and chilled forms.

SFA is committed to uplifting our agri-food sector to meet our 30 by 30 goal, which is to build the capability and capacity to sustainably produce 30% of Singapore's nutritional needs by 2030. In 2022, hen shell eggs, seafood and vegetable farms contributed around 29%, 8% and 4% of our total food consumption respectively. The COVID-19 pandemic had resulted in delays in the establishment and upgrading plans of new and existing farms, which affected the ability of farms to reach their full production capacity. There was also a slight dip in local seafood and vegetable production due to a confluence of supply and demand factors. Nonetheless, SFA continues our efforts to support the industry to reach our 30 by 30 goal. To expand the industry's capacity, more land tenders will be introduced to support a wider range of food types even as Lim Chu Kang is master planned into a high-tech agri-food

zone. Incentive schemes like the Agri-Food Cluster Transformation (ACT) Fund are also available to support farms' productivity so that they can grow more with less.

On the demand side, SFA is supporting an industry-led Alliance for Action for Demand Offtake and Consumer Education to look into demand and supply aggregation of local produce and build greater support for local produce through consumer education. Consumers can also support local produce by dining at Hotel, Restaurants and Catering (HoReCa) businesses that display a Farm-to-Table (FTT) Recognition Programme logo. The logo indicates that these businesses procure at least 15% of their fresh produce, in dollar value, from local farms for the food categories of hen shell eggs, leafy vegetables, beansprouts, or fish, for their menus. Collectively, we work towards a more sustainable and resilient food future.

FOOD SAFETY IS A JOINT RESPONSIBILITY

SFA's integrated food safety system from farm to fork help to ensure that food is safe for consumption

**Foodborne Illness Cases Related to Foodborne
Outbreak per 100,000 Population**



Number of Recognised Laboratories



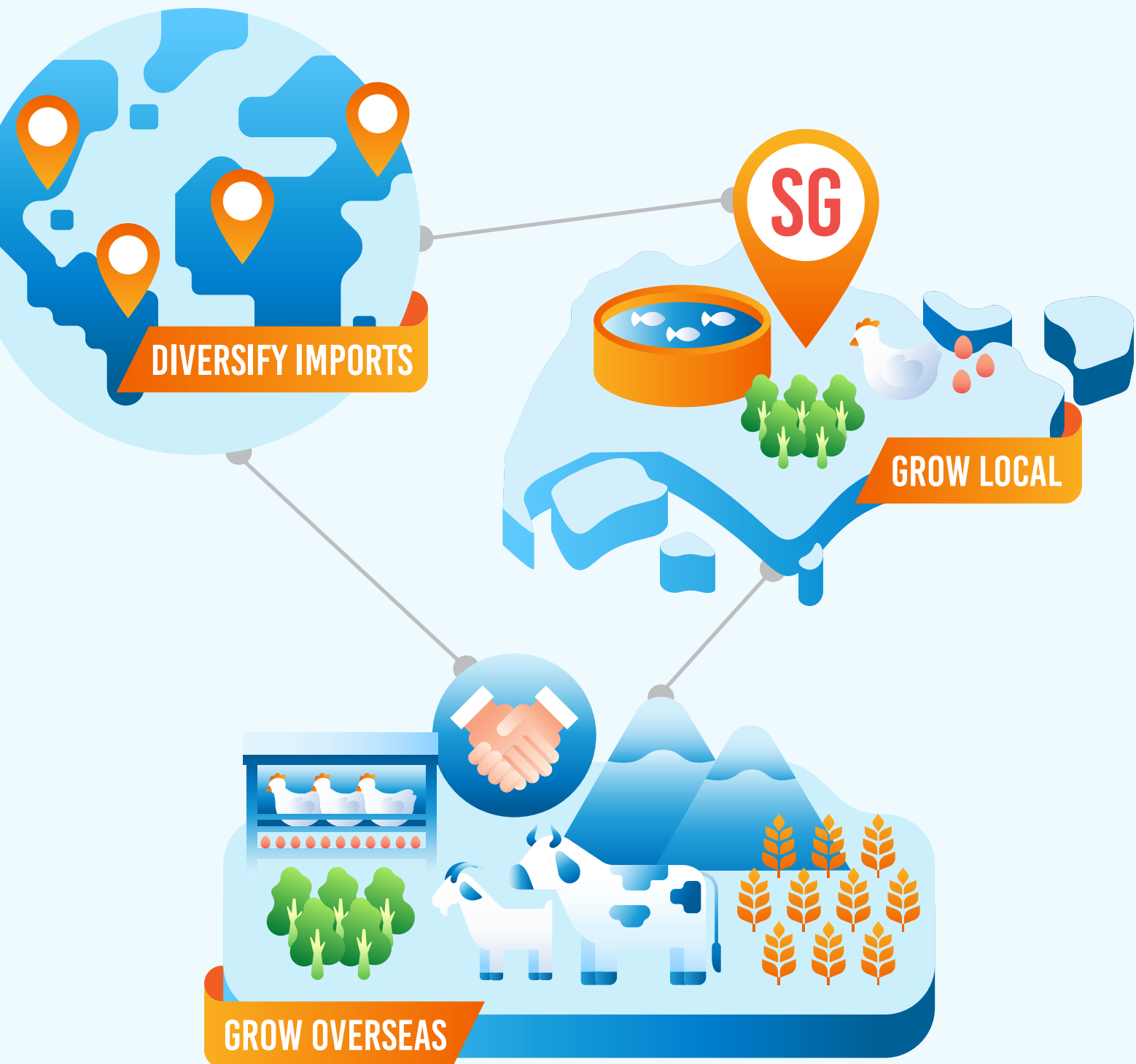
There is no food security without food safety. In 2022, SFA licensed 52,599 food establishments and 16,104 importers. On average, SFA receives and investigates over 17,000 cases of food-related public feedback each year. Nevertheless, foodborne illness was low at no more than 24 per 100,000 population in 2022 (25.6 cases in 2021).

SFA adopts a data-driven targeted inspection regime which focuses on food establishments with higher propensity of food safety lapses. This has sharpened SFA's ability to detect non-compliances – which could lead to foodborne outbreaks – early. Early detection of lapses in food safety could help contribute to the reduction in the number of foodborne illnesses and foodborne gastroenteritis incidents. Meanwhile, from 2020 to 2022, there has been a 40% decrease in the number of suspended food establishments, possibly due to a combination of factors such as COVID-19 dining restrictions, enhanced enforcement, and better industry practices.

By stepping up surveillance (e.g. use of technology), illegal hawking cases also decreased by 50% from 2021 to 2022.

Between 2020-2022, the number of food samples tested in Singapore grew by 28% to 327,555 in 2022. To support the industry's growing demand while reducing turnaround time, SFA has been working closely with the industry to build third party private sector capabilities in testing, inspection and certification for food safety. One example of this effort is our Laboratory Recognition Programme (LRP). First introduced in 2020, the LRP recognises private testing laboratories that the industry can engage to meet their food testing needs. Today, there are 13 recognised laboratories under SFA's Laboratory Recognition Programme (LRP). Besides servicing the food industry, these laboratories also supported SFA in testing 26% of the samples collected by SFA. This Government-Industry partnership exemplifies our joint efforts to ensure that food for sale in Singapore is safe.

SAFEGUARDING SINGAPORE'S FOOD SECURITY: OUR MULTI-PRONGED APPROACH



DIVERSIFYING IMPORT SOURCES

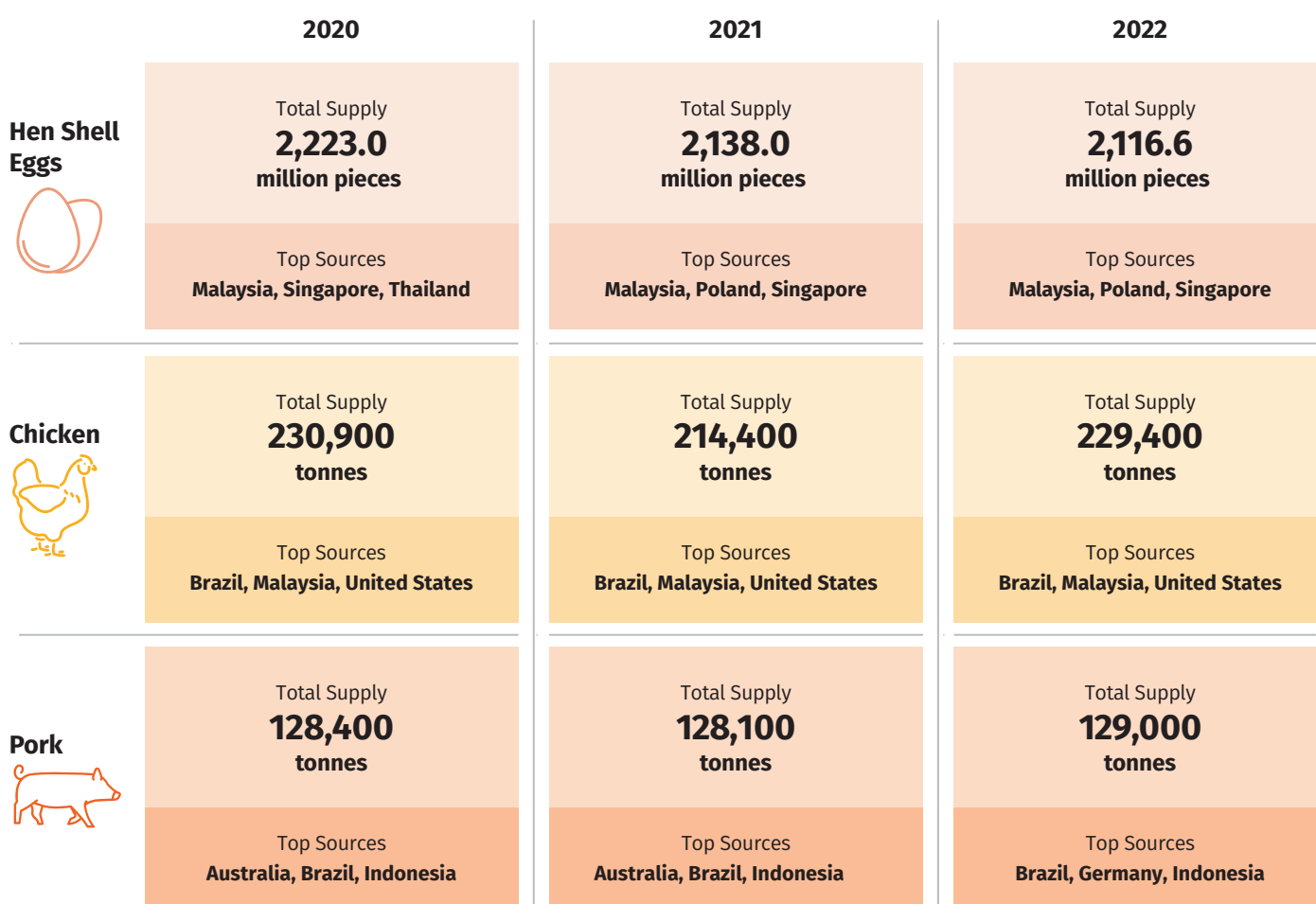
We are diversifying our sources of eggs, chicken and other food items

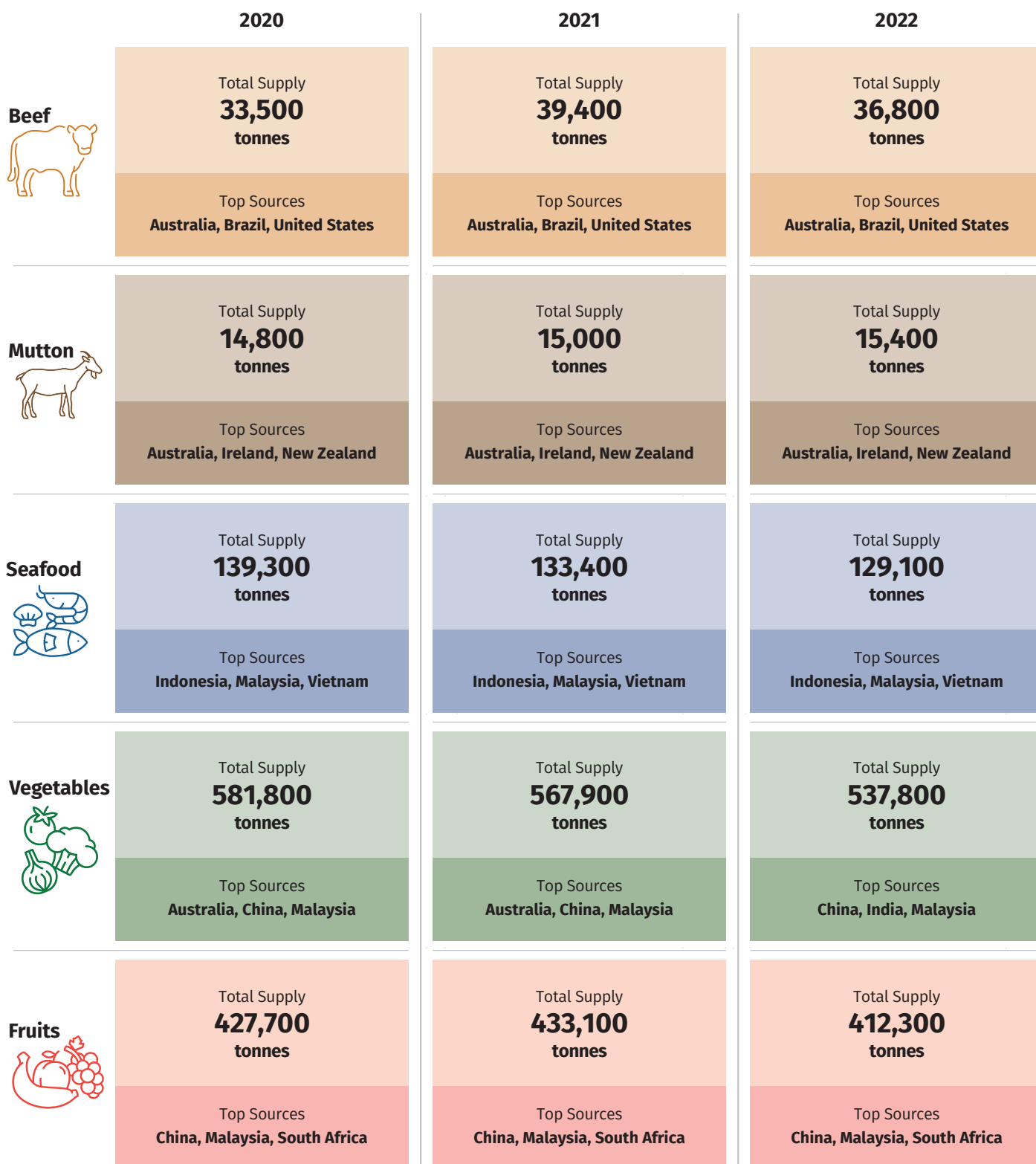
In 2022, Singapore experienced the effects of food supply disruptions caused by the COVID-19 pandemic and other geopolitical developments. To ensure business continuity, SFA worked closely with the industry to facilitate the imports from alternative sources such as Australia, Thailand, and Indonesia for chicken.

SFA continued to work with the industry to open up new source countries, leading to an increase in food supply sources from 172 countries/regions in 2019 to 183 today.

Across all commonly consumed food items, the percentage of imports from the top sources have remained constant in the last 3 years.

Figure 1.1: Singapore’s Supply of Commonly Consumed Food by Top Sources



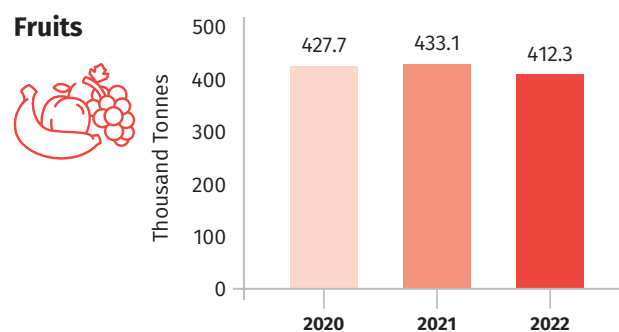
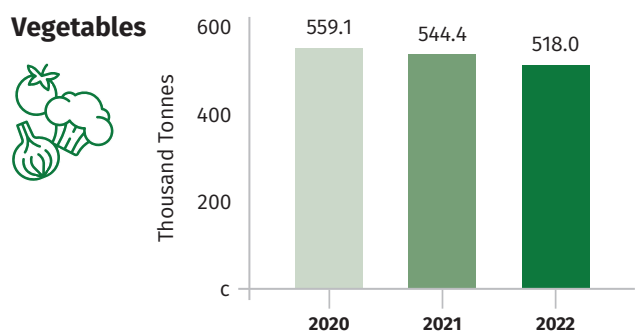
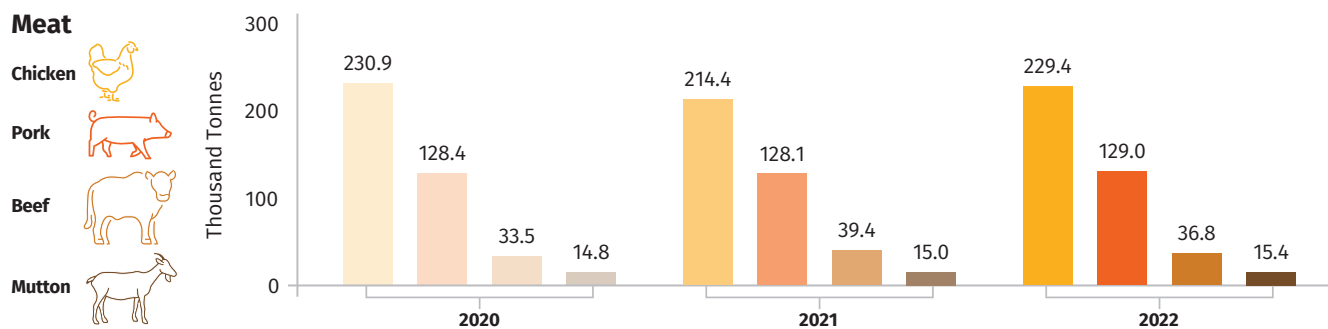
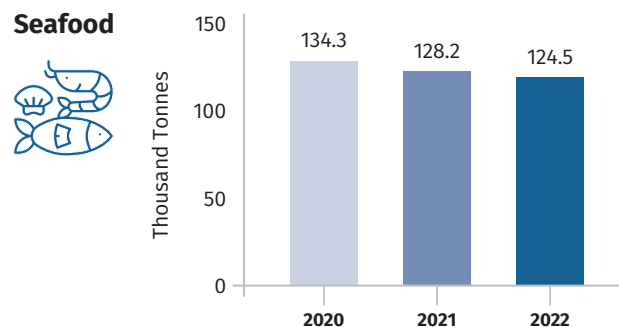
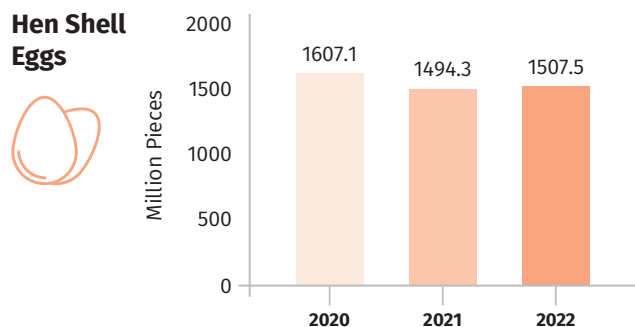


Note: (1) The top sources are ordered alphabetically.
 (2) Statistics for seafood and meat (i.e. chicken, pork, beef, mutton) include live seafood, livestock imports, chilled and frozen forms.
 (3) Statistics for vegetables and fruits include fresh and chilled forms.

Singapore’s food supply remained stable between 2020 and 2022

Over the past 3 years, Singapore’s overall food supply has remained stable.

Figure 1.2: Import Quantities by Food Type



ENSURING FOOD SAFETY ASSURANCE

SFA’s risk-based accreditation of overseas sources of livestock, meat and eggs provides assurance that these imports are safe

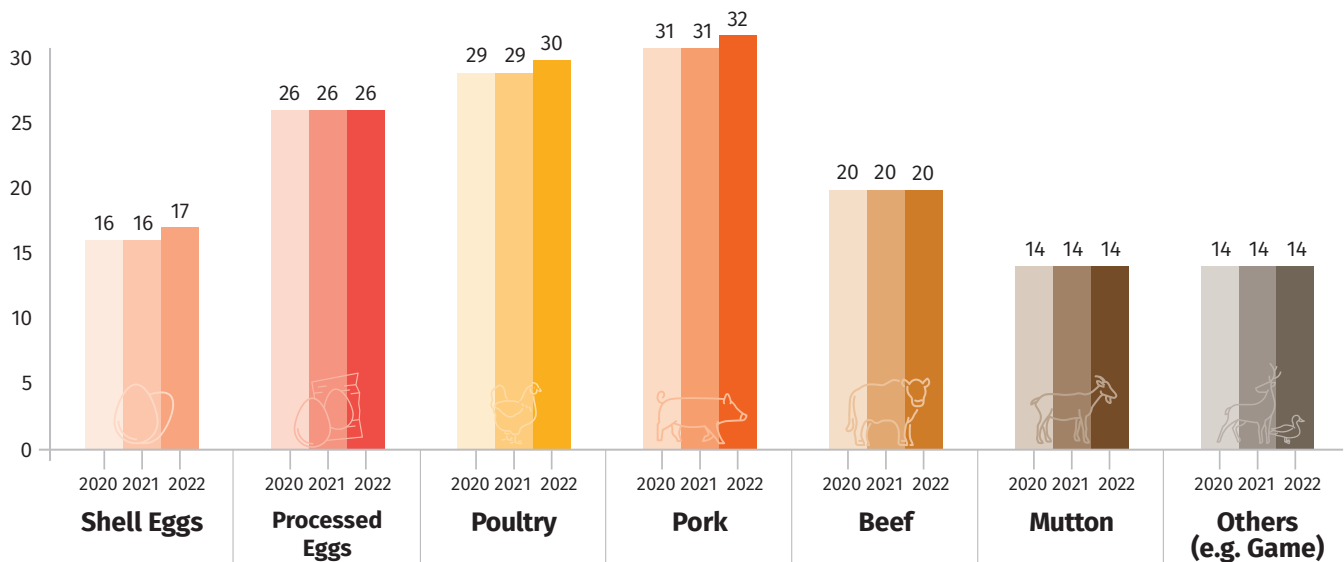
Livestock, meat and egg items are more susceptible to contamination and diseases, which can lead to foodborne illness in consumers.

Today, 42 countries are allowed to export livestock, meat and egg items to Singapore, having met our

requirements for food safety and animal health.

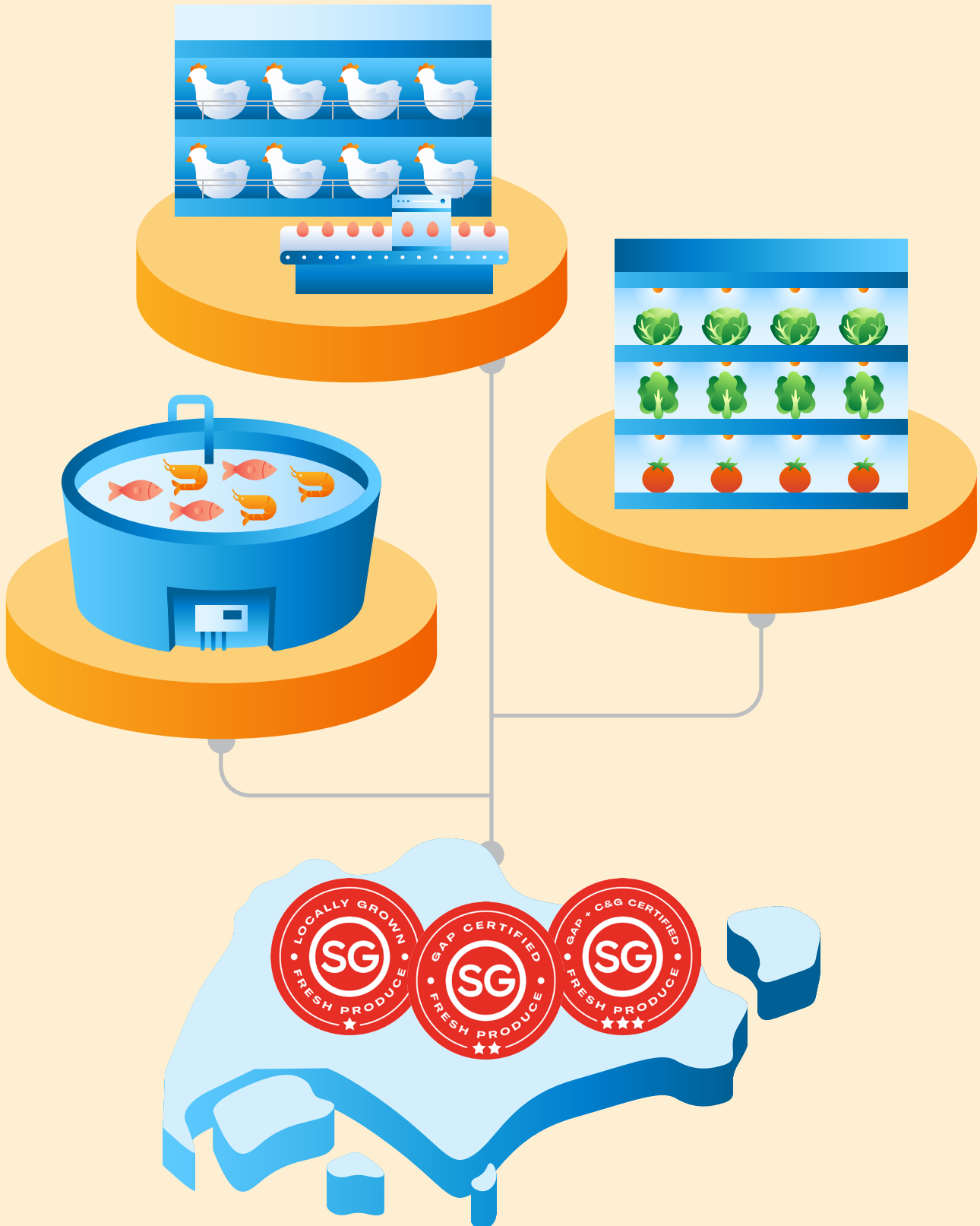
In 2022, SFA approved Brunei as a new source of eggs, Colombia as a new source of pork and Indonesia as a new source of chicken.

Figure 1.3: Number of Approved Countries by Food Type



Note: (1) Poultry refers to chicken, duck, turkey, goose, pigeon, quail, and wild guinea fowl, and includes livestock.
 (2) Shell eggs refer to fresh hen and quail shell eggs.

STRENGTHENING SINGAPORE'S FOOD RESILIENCY: LOCAL PRODUCTION



ADVANCING THE “30 BY 30” GOAL

Building the agri-food industry's capability and capacity to sustainably produce 30% of Singapore's nutritional needs locally by 2030

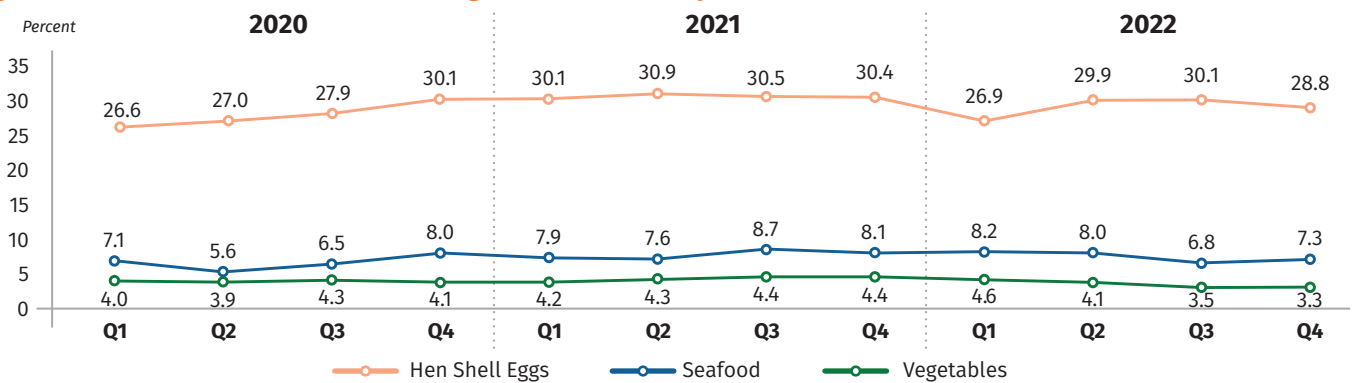
Singapore's local agri-food sector comprising hen shell egg, seafood and vegetable farms contributed around 29%, 8% and 4% of our total food consumption respectively in 2022. This has remained stable in the last 3 years.

To expand the industry's capacity to increase production, more land tenders will be introduced to support a wider range of food types in 2H2023. Also, Lim Chu Kang is being master planned into a high-tech agri-

food zone. Incentive schemes like the Agri-Food Cluster Transformation (ACT) Fund are also available to support farms' productivity so that they can grow more with less.

To succeed, these supply-driven efforts must be matched with consumer demand for local produce. This would encourage our farmers to be productive, help our farms remain commercially viable, and ensure our food security in a sustainable manner.

Figure 2.1: Local Production as a Percentage of Total Consumption of Food Item



Note: (1) Statistics for local production of seafood include only live and chilled forms.
 (2) Statistics for local production of vegetables include fresh and chilled forms.
 (3) Seafood local production figures (2021) have been updated to reflect upward adjustment of production volume.

Over the past 3 years, local production has remained generally stable with slight fluctuations for seafood and vegetables.

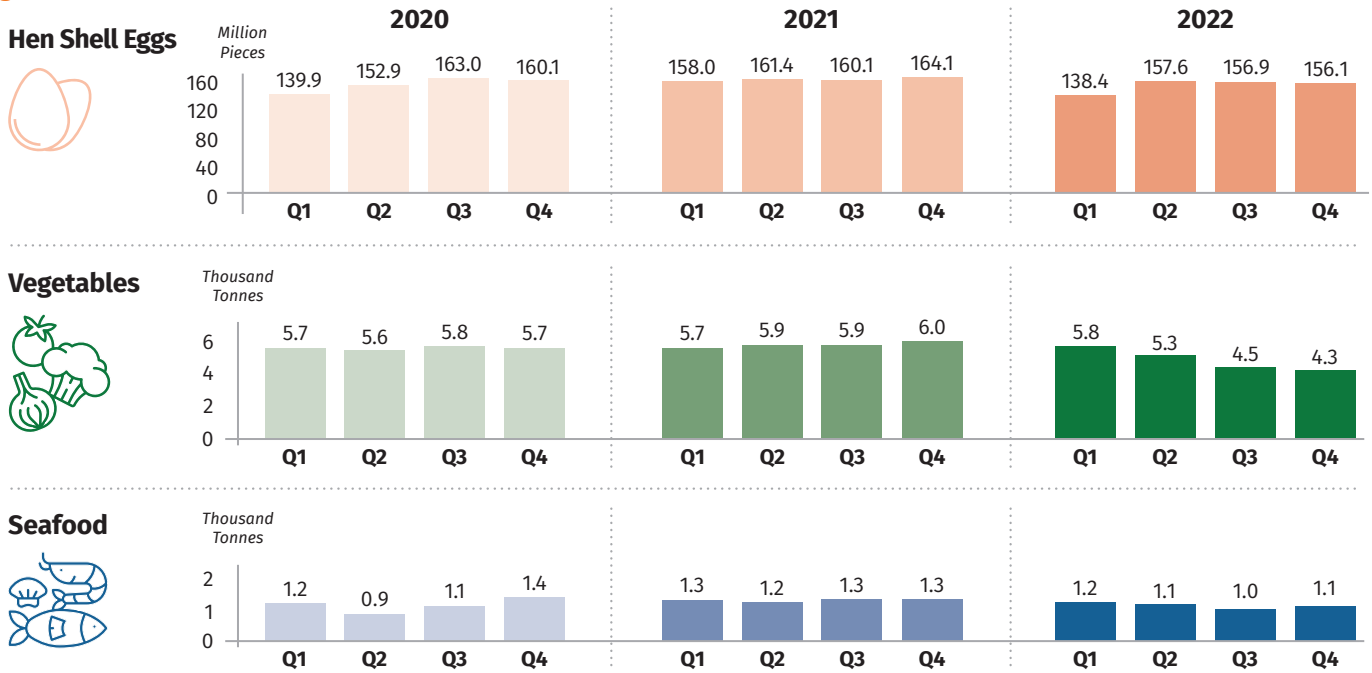
During the COVID-19 period, there were supply chain disruptions for building resources and manpower which resulted in delays in farm upgrading and construction works of new farms. Additionally, a handful of farms had also ceased operations in 2022 while others had relocated to different areas of Singapore and needed time to ramp up their production capacities. The industry also provided feedback that there was limited

demand for local produce. The confluence of supply-demand factors resulted in a decrease in local seafood and vegetable production by 13% and 15% respectively between 2021-2022. In 2023, SFA is thus supporting an industry-led Alliance for Action for Demand Offtake and Consumer Education to look into demand and supply aggregation of local produce and build greater support for local produce through consumer education. Consumers can also play an important role in supporting local produce by dining at Hotel, Restaurants and Catering (HoReCa) businesses that display a Farm-to-Table (FTT) Recognition Programme logo.

There was also a temporary decrease in local production of eggs in Q1 2022 due to a Newcastle disease outbreak at a local farm. Local egg production quickly normalised in the subsequent quarter. To manage the disease situation, SFA and the National Parks’ Animal Veterinary

Service (AVS) worked with the farms to step up their biosecurity measures. Meanwhile, SFA worked with egg importers who actively responded by releasing more stocks of imported eggs from their buffer into the market, while further ramping up imports.

Figure 2.2: Local Production



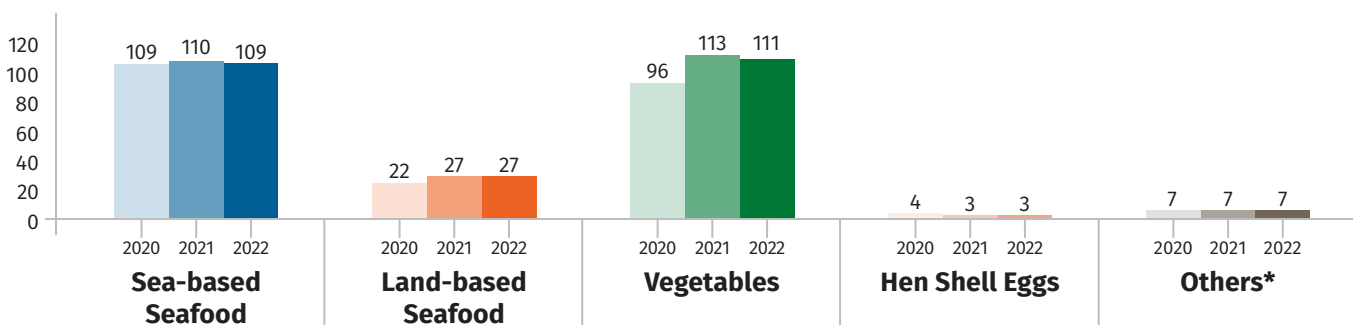
Note: (1) Statistics for local production of seafood include only live and chilled forms.
 (2) Statistics for local production of vegetables include fresh and chilled forms.
 (3) Seafood local production figures (2021) have been updated to reflect upward adjustment of production volume.

OUR AGRI-FOOD ECOSYSTEM

Supporting our local farms as key players in our agri-food ecosystem

Over the past 3 years, the number of farms in Singapore remained stable. SFA continues to support our local farms to build our agri-food ecosystem.

Figure 2.3: Number of Licensed Local Food Farms Based on Primary Activities



*Note: 'Others' refers to cattle, goat, frog and quail eggs.

ADOPTING A RISK-BASED APPROACH: FOOD SAFETY IN SINGAPORE



KEEPING FOODBORNE ILLNESS AT BAY

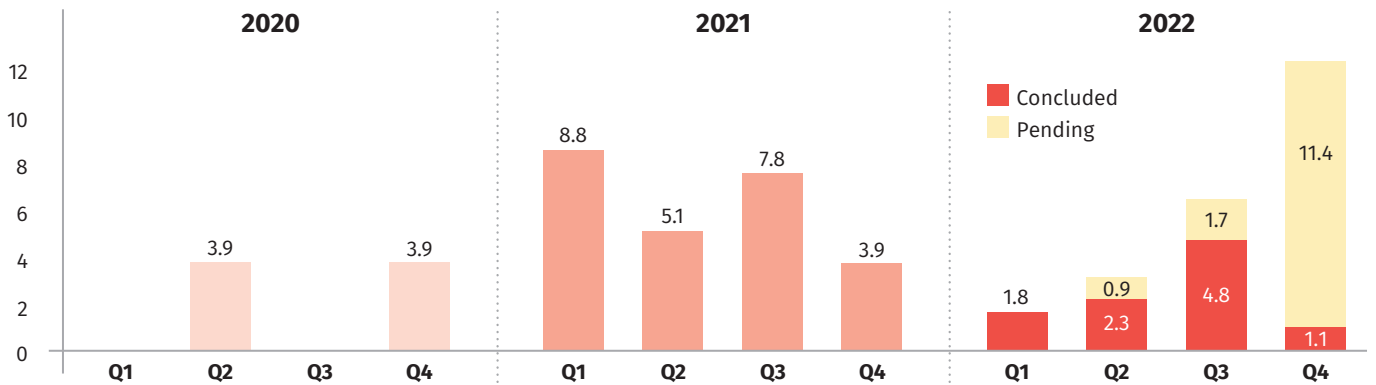
SFA takes a risk-based approach to food safety that is guided by science and aligned with international standards to keep foodborne illness low in Singapore

SFA takes a science-based risk management approach to food safety that is aligned with international standards. This is carried out through a range of measures such as licensing inspection, sampling and testing.

The number of foodborne illness cases continues to be kept low, with no more than 26 such cases per

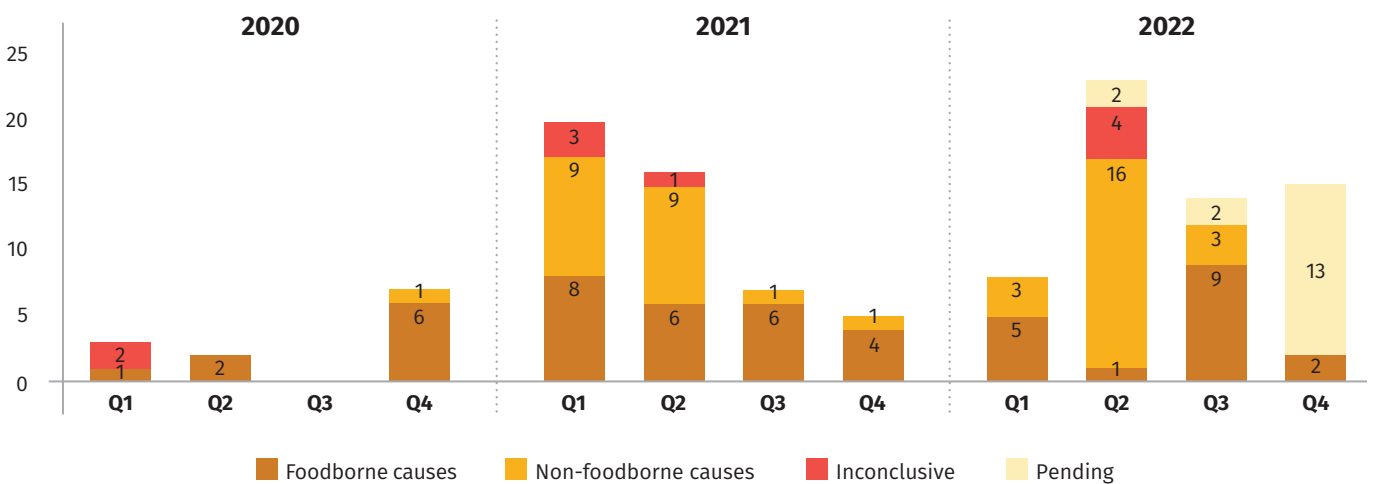
100,000 population annually over the last 3 years. In 2020, the number of food poisoning cases fell due to COVID-19 dining restrictions. As the economy gradually reopened and COVID-19 restrictions were gradually eased, the number of foodborne illness cases increased but remained low at no more than 24 cases per 100,000 population in 2022.

Figure 3.1: Foodborne Illness Cases Related to Foodborne Outbreaks per 100,000 Population



Note: Provisional data as of 6 February 2023. Numbers may change over time depending on the outcomes of the investigations. The computation includes only the number of persons (also known as cases) affected in foodborne outbreaks involving 15 or more persons.

Figure 3.2: Number of Major Gastroenteritis Incidents by Causes



Note: Provisional data as of 6 February 2023. Numbers may change over time depending on the outcomes of the investigations.

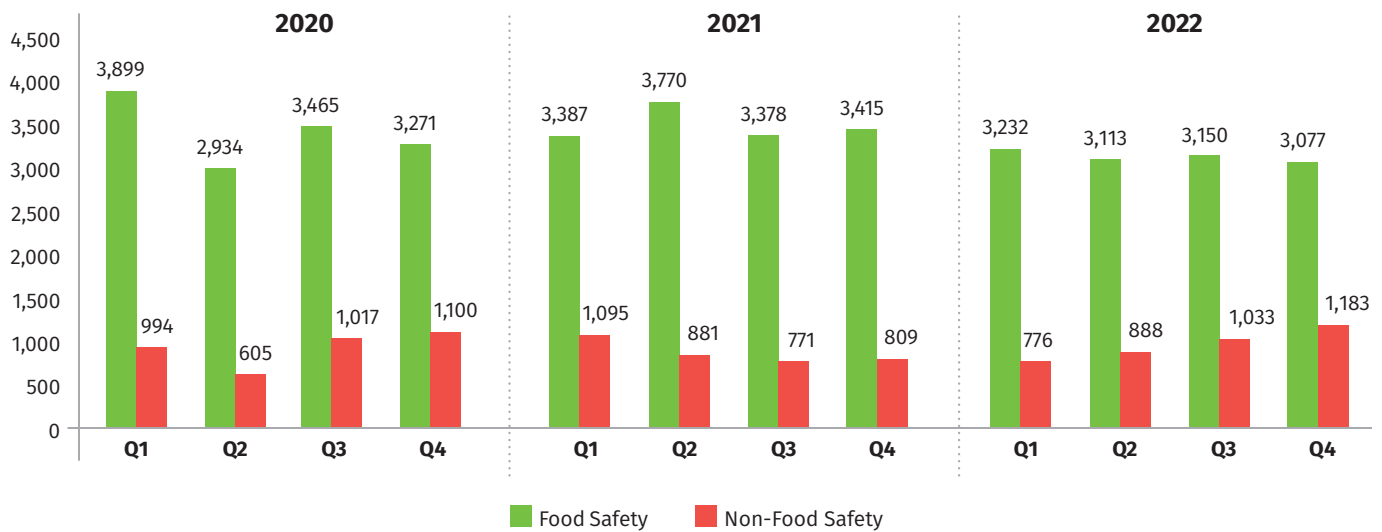
JOINT EFFORTS IN INVESTIGATING PUBLIC FEEDBACK CASES

SFA takes public feedback seriously

On average, SFA receives and investigates over 17,000 cases of public feedback each year. The majority relate to food safety issues such as gastroenteritis incidents,

poor hygiene practices among food handlers, dirty premises and foreign matter found in food.

Figure 3.3: Number of Food Safety and Non-Food Safety Feedback



REGULATING FOOD IMPORTS

Ensuring the safety of imported food

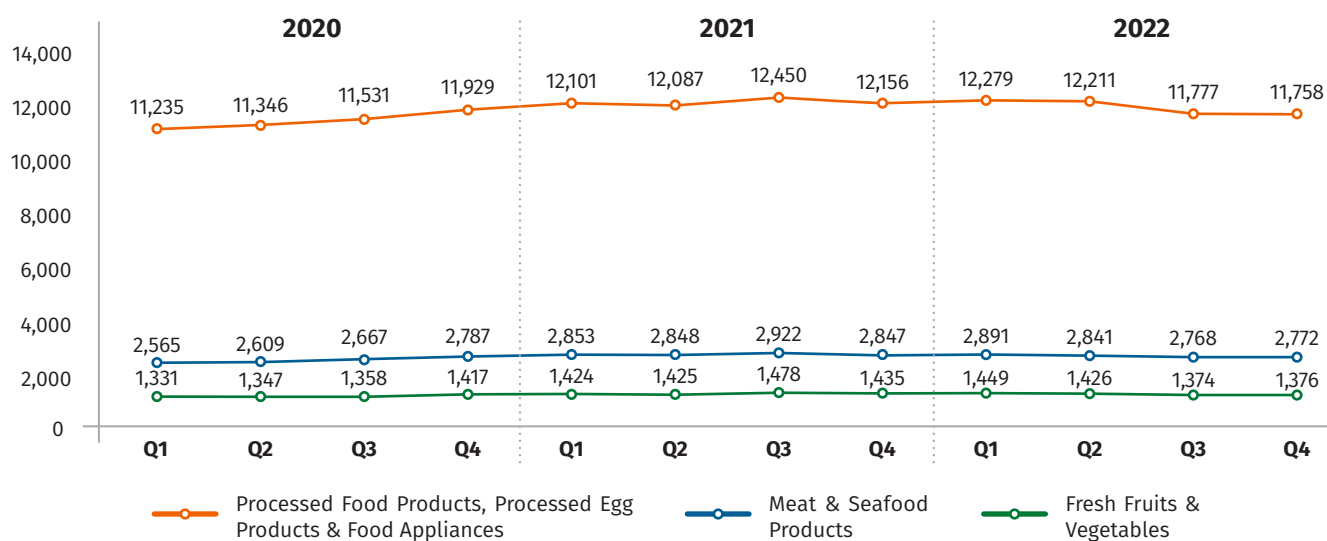
Our food importers play a vital role in ensuring our food security. Over the past 3 years, the number of licensed/registered importers remained largely stable.

The number of import permits for livestock and animal products decreased by 25% in 2022, primarily due to Malaysia's chicken export ban. To ensure that the supply of chicken remained stable, the industry activated their supply chains to increase imports of chilled and frozen chicken from other sources.

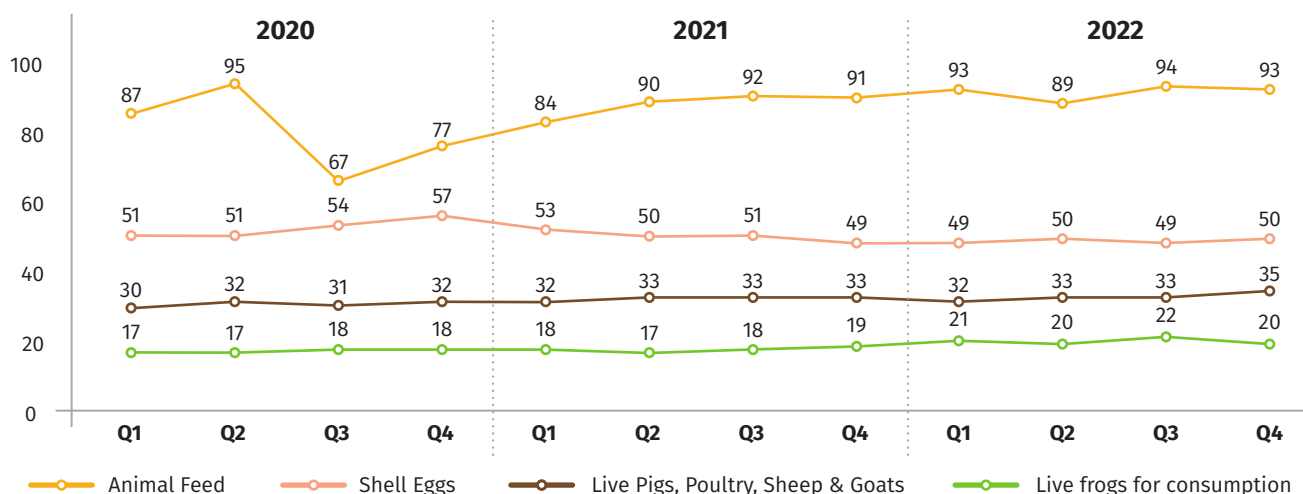
Food importers must play their part in meeting food safety requirements and ensuring food brought in is safe for consumption. SFA takes enforcement actions against errant importers, including the levy of composition fines, suspension of licences and prosecution in court. 2022 saw 108 warnings issued, 37 compound fines imposed and 5 court cases imposed.

Figure 3.4: Number of Licensed/Registered Importers

a. Fresh Meat, Seafood, Fruits, Vegetables, Processed Foods and Food Appliances



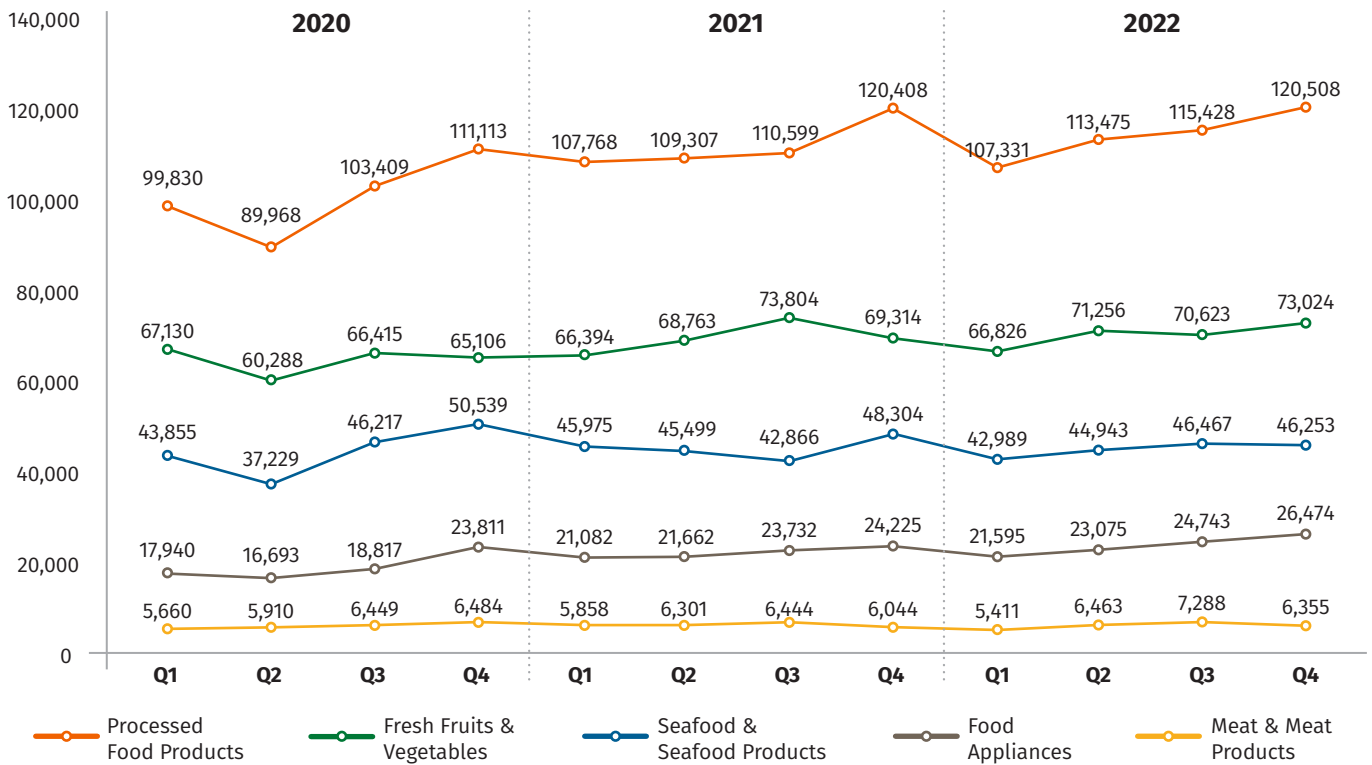
b. Livestock, Animal Feed and Shell Eggs



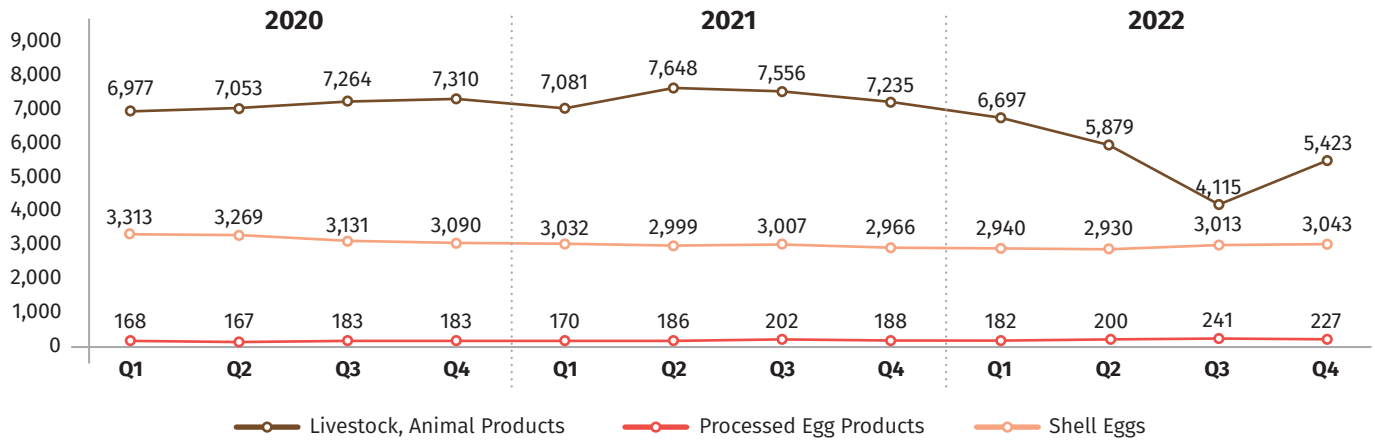
Note: (1) Food imports requiring a licence: meat, seafood, fresh fruits, vegetables, shell eggs, livestock (i.e. live poultry, sheep and goats); Food imports requiring registration: animal feed for food-producing animals, processed food (including processed eggs), food appliances and live frogs for consumption.
 (2) Following a review in 2020, SFA conducted a once-off removal of importers of feed intended for non-food producing animals, which is tracked by the National Parks Board (NParks).
 (3) The quarterly figures are as at end of the quarter. For annual figure, refer to Q4 data of each year. Figures are not cumulative.

Figure 3.5: Number of Import Permits Issued

a. Meat and Meat Products, Seafood and Seafood Products, Fruits, Vegetables, Processed Foods and Food Appliances



b. Livestock, Animal Products, Processed Egg Products and Shell Eggs



SFA’s inspection, sampling and testing regime is tiered based on the risk profile of food items, with more efforts focused on higher-risk food items such as meat and eggs.

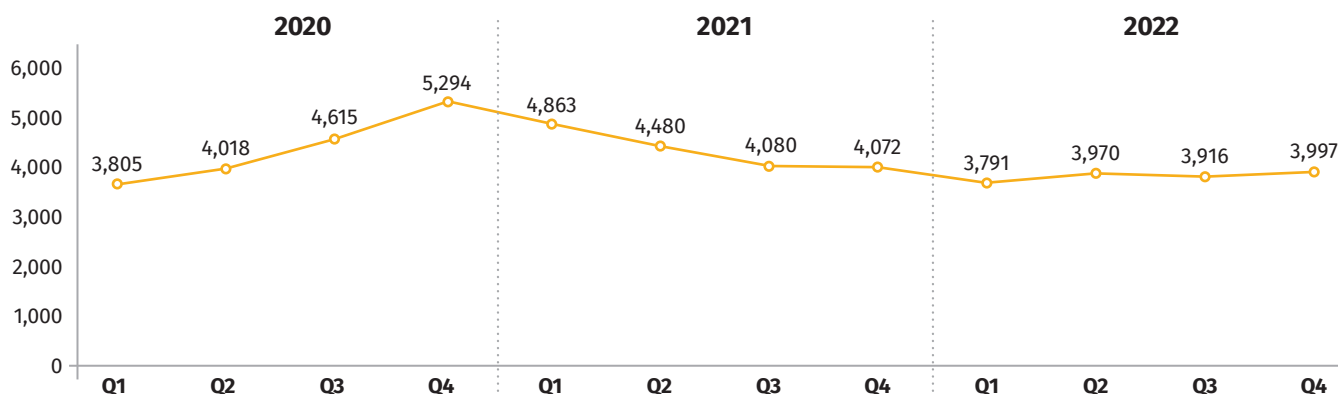
continued to meet food safety standards, with an average 99% test pass rate.

In 2022, the majority of higher-risk products tested

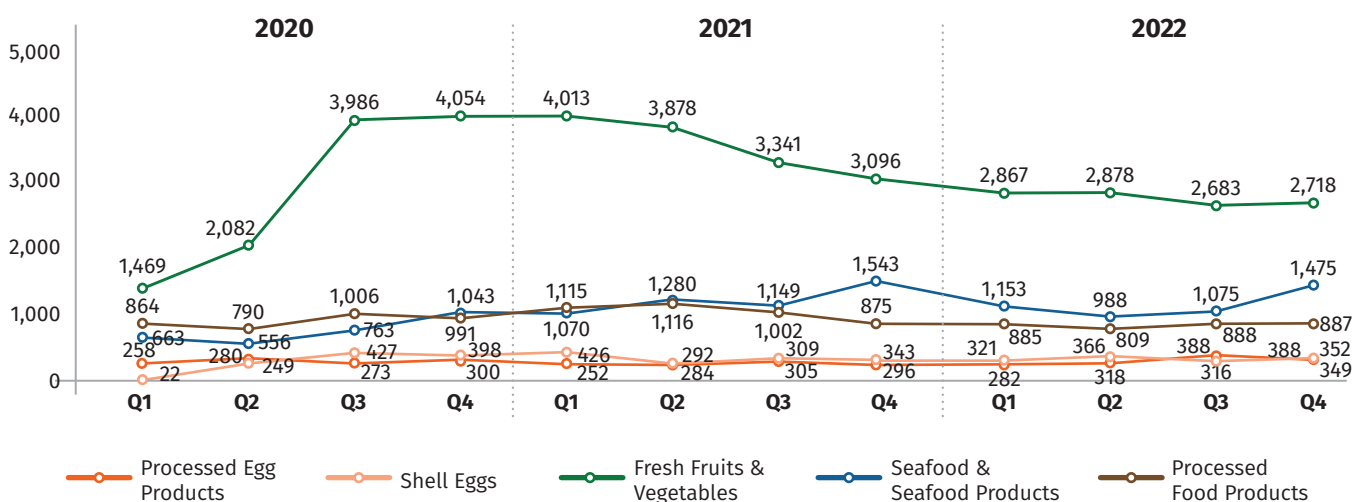
Fresh fruits and vegetables had lower pass rates mostly due to pesticides violations.

Figure 3.6: Number of Consignments Inspected

a. Meat and Meat Products



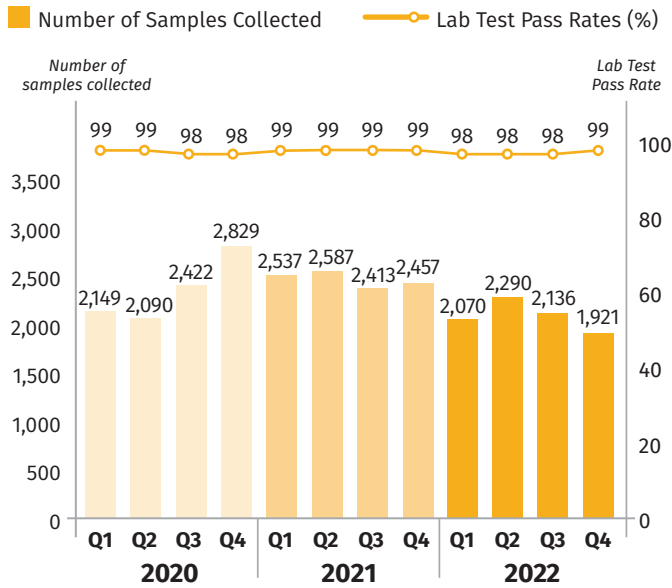
b. Non-Meat and Non-Meat Products



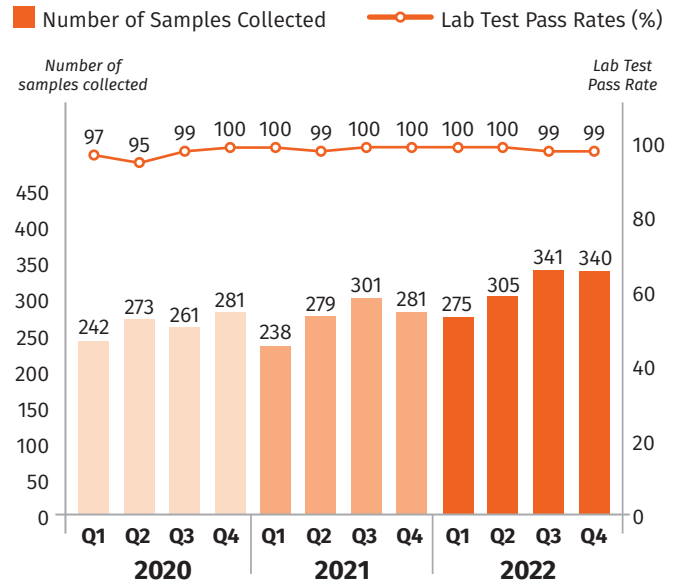
Note: From Q3 2020, SFA increased the inspection frequency for fruits and vegetables to improve the surveillance of these imports.

Figure 3.7: Number of Samples Collected and Lab Test Pass Rates

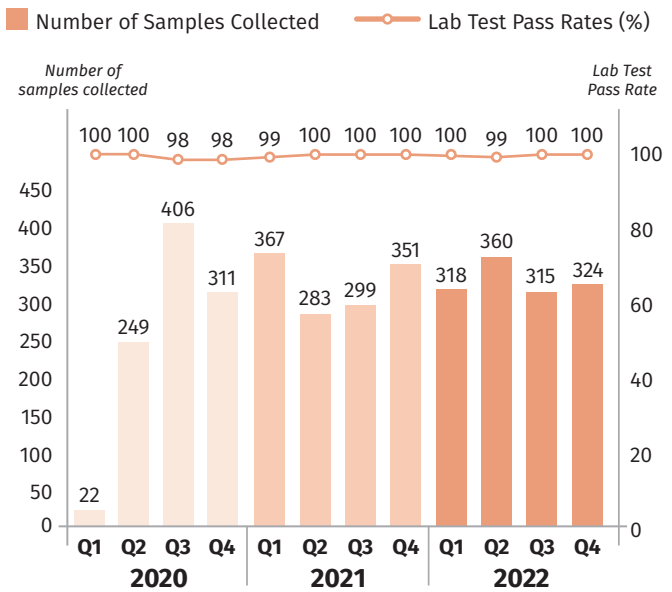
a. Meat and Meat Products



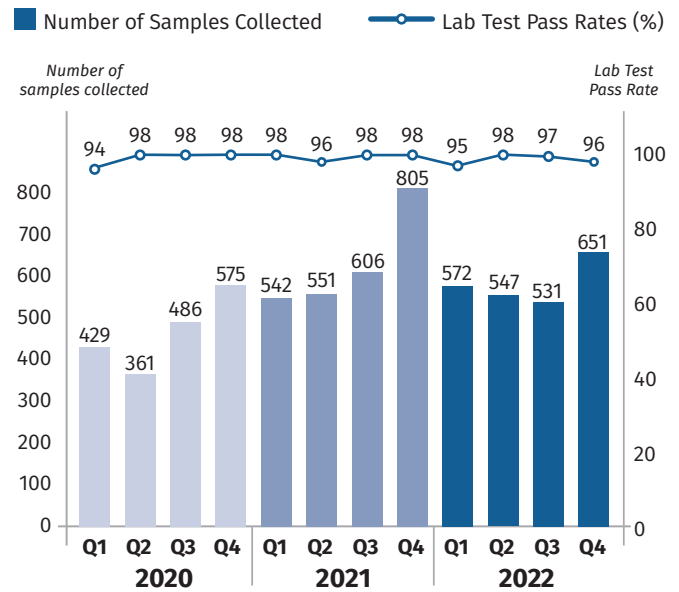
b. Processed Egg Products



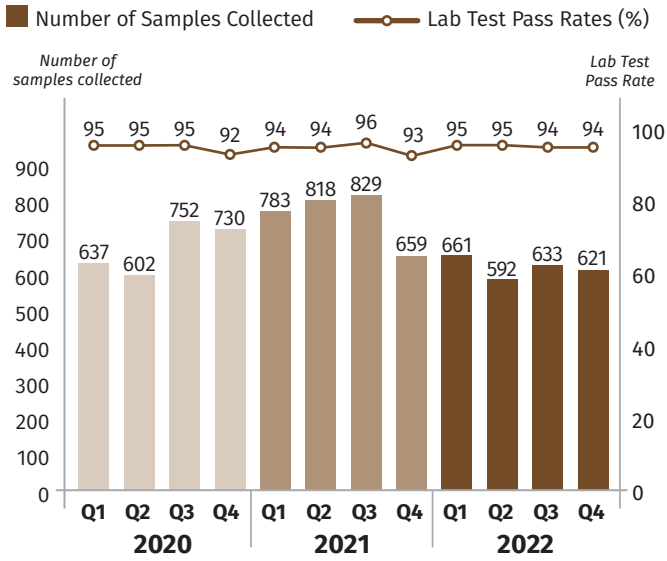
c. Shell Egg Products



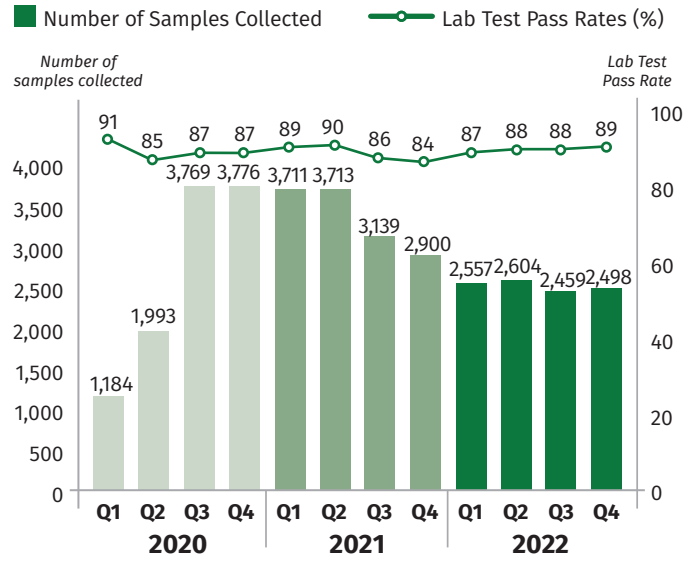
d. Seafood and Seafood Products



e. Processed Food Products



f. Fresh Fruits and Vegetables



Note: From June 2020, SFA increased the inspection and sampling frequency to improve surveillance of fresh fruits and vegetable imports from various sources.

REGULATING LOCAL FOOD ESTABLISHMENTS

Every link in the food supply chain matters

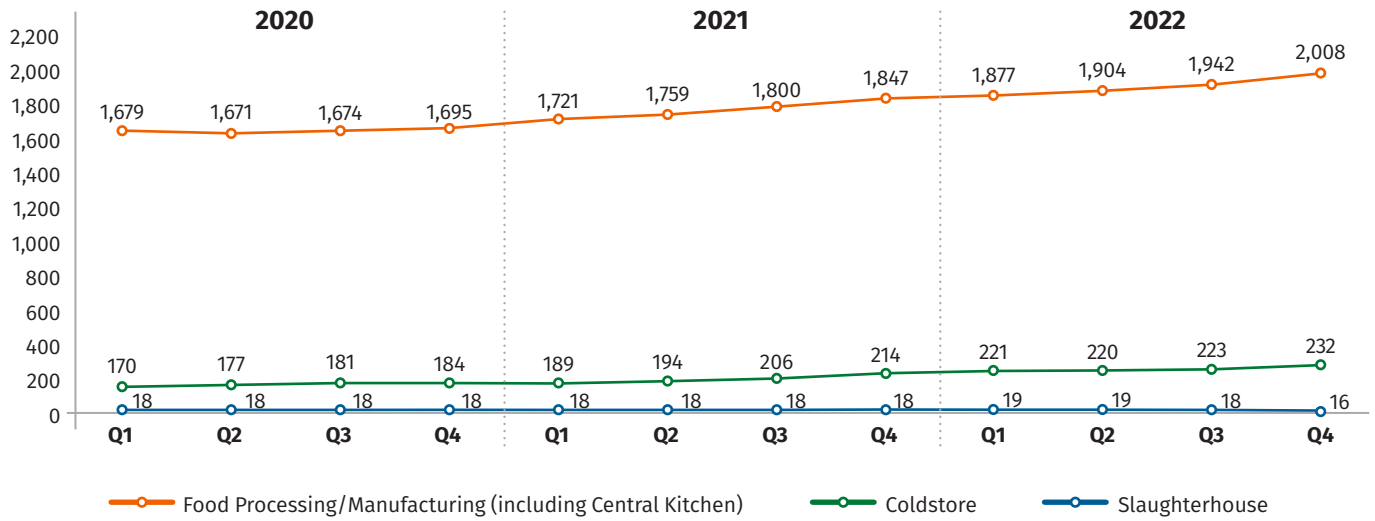
SFA licenses all retail and non-retail food establishments in Singapore, which totalled 52,599 at the end of 2022. Food establishments include food processors/manufacturers, cold stores, slaughterhouses, farms, central kitchens/caterers and food retail outlets such as restaurants, coffee shops and hawker stalls.

There was an increase in the number of food processing/manufacturing establishments by 9% since 2020.

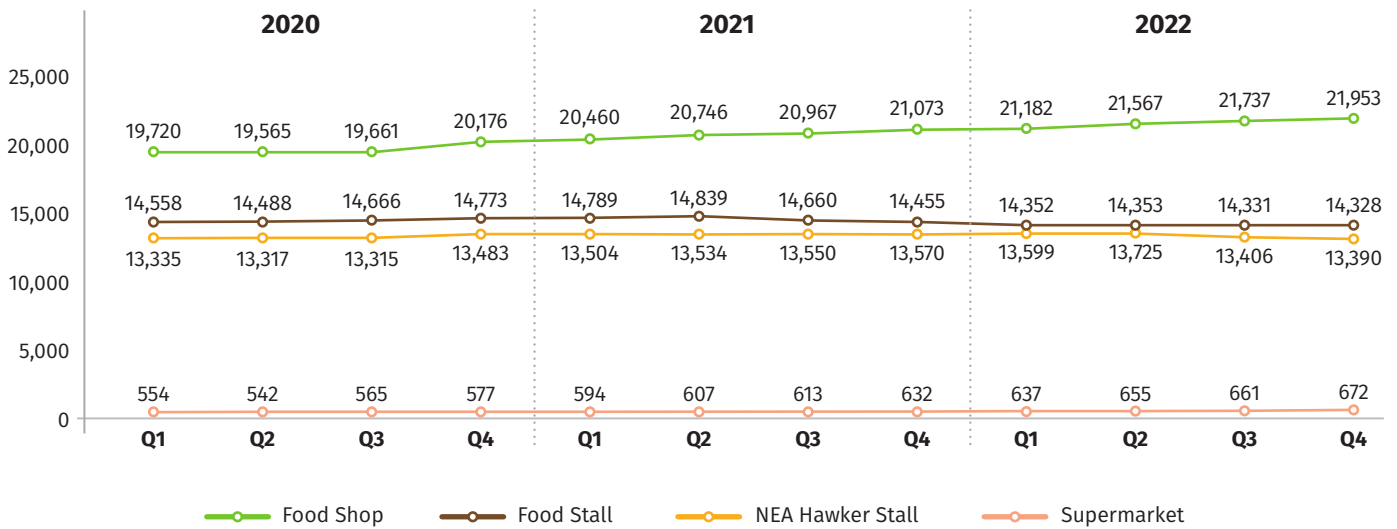
To support the growing industry, SFA has put in place digital initiatives such as virtual pre-licensing inspections and the issuance of digital food licences.

Figure 3.8: Number of Licensed Food Establishments

a. Non-Retail



b. Retail



Note: (1) Non-retail food establishments, which include slaughterhouses, food processing and manufacturing establishments and cold stores, are required to store food properly before it is sold to wholesalers and retail food establishments.
 (2) The quarterly figures are as at end of the quarter. For annual figure, refer to Q4 data of each year. Figures are not cumulative.

ENSURING SAFE FOOD FOR ALL

SFA’s inspection and enforcement assure food safety across the increasingly diverse network of food businesses and food farms

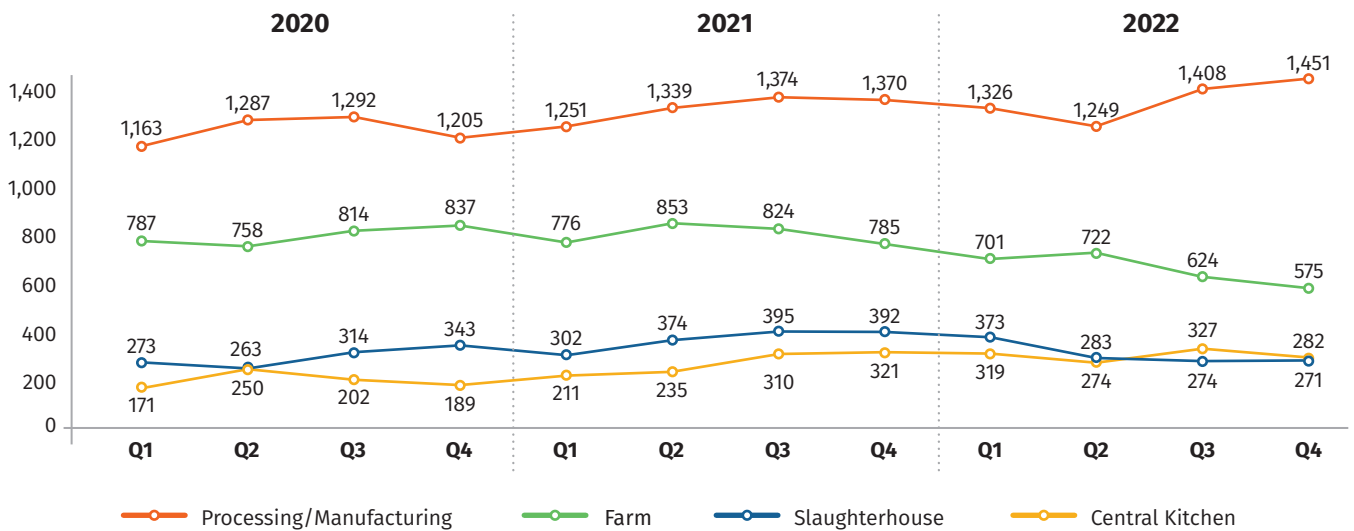
There was an increase in the number of inspections of retail food establishments in Q1 2022 as SFA conducted stepped-up checks for the festive season and pre-emptive checks to support the progressive resumption of dining activities following the easing of safe management measures, in addition to table littering enforcement. From Q2 2022, the number of inspections of retail food establishments decreased as SFA shifted to a targeted data-driven

approach for the inspection of food establishments.

The shift to data-driven inspections allows SFA to identify and target establishments with a higher propensity of food safety violations, as seen in the increasing percentage of non-compliances detected at retail food establishments from 7% in Q2 2022 to 11% and 14% in the subsequent quarters.

Figure 3.9: Number of Inspection Visits

a. Non-Retail Food Establishments



b. Retail Food Establishments

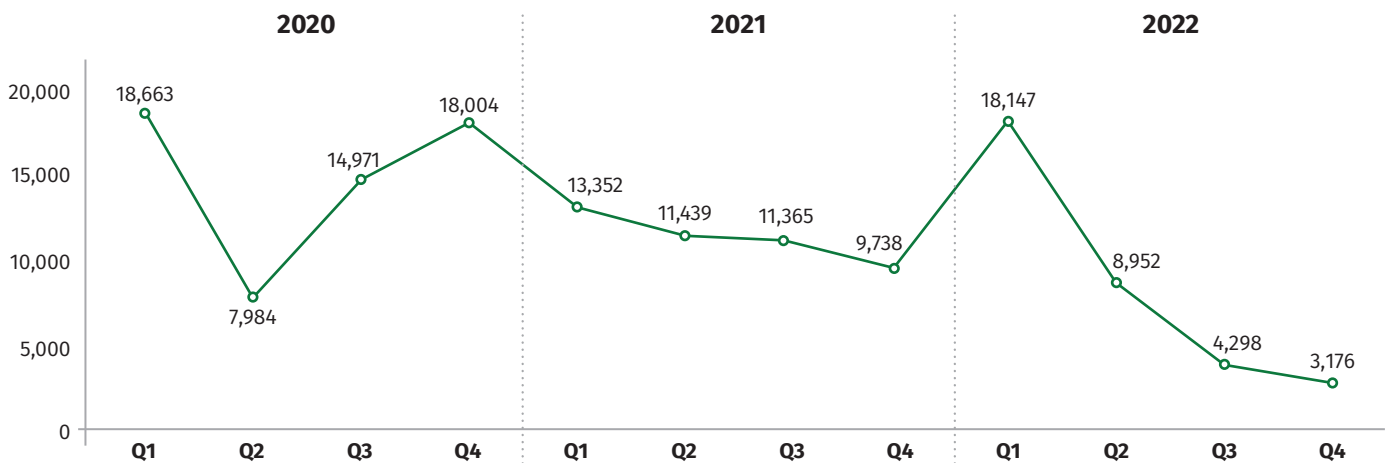
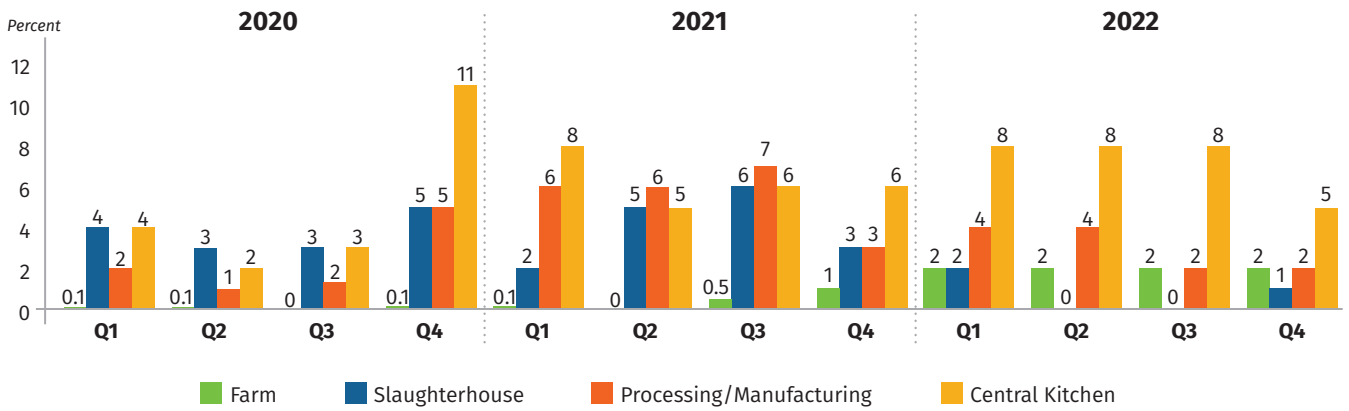
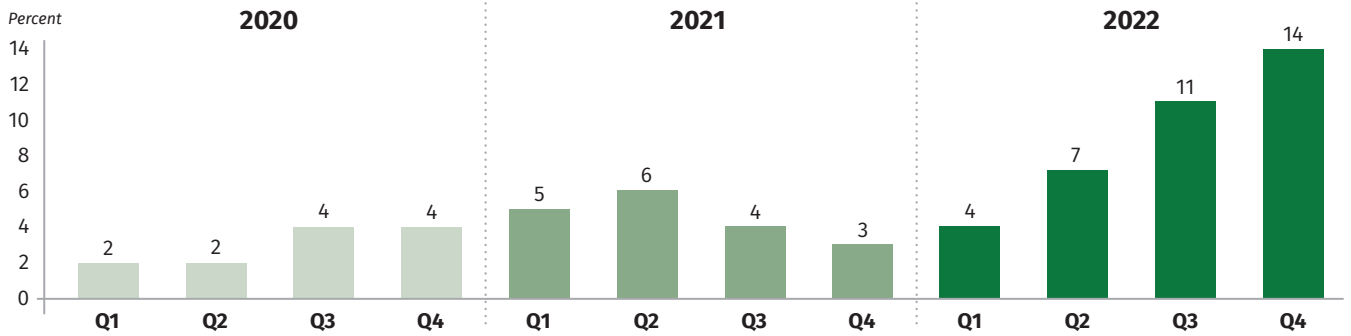


Figure 3.10: Percentage of Inspection Visits Detected with Non-Compliance

a. Non-Retail Food Establishments

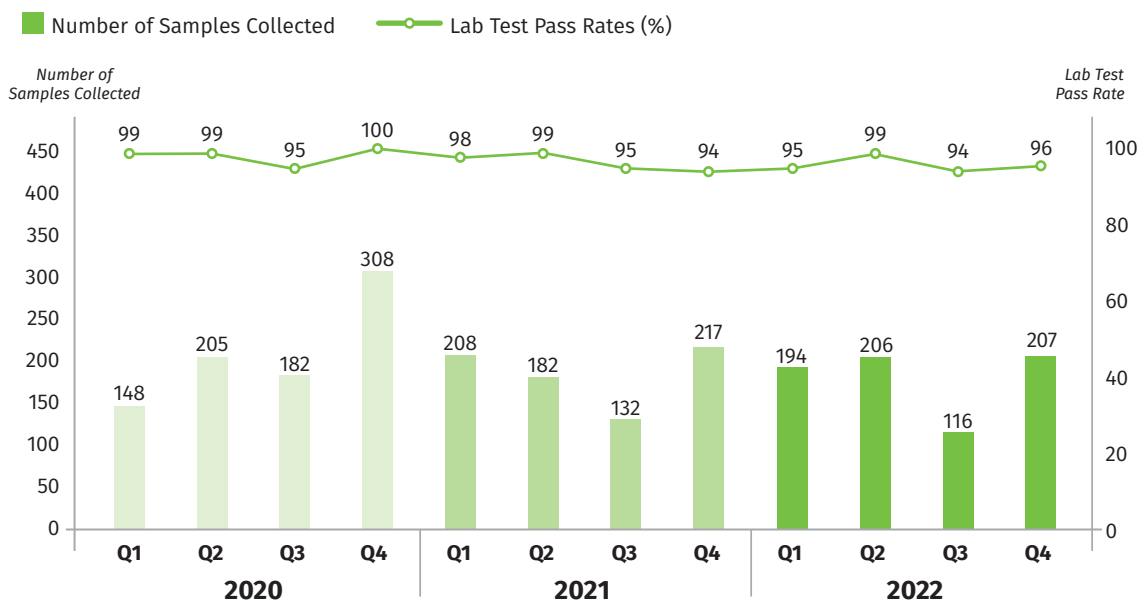


b. Retail Food Establishments



Local produce for our farms are sampled and tested for foodborne pathogens and chemical contaminants. Almost all the local produce tested met food safety requirements.

Figure 3.11: Number of Samples Collected and Lab Test Pass Rates – Farms



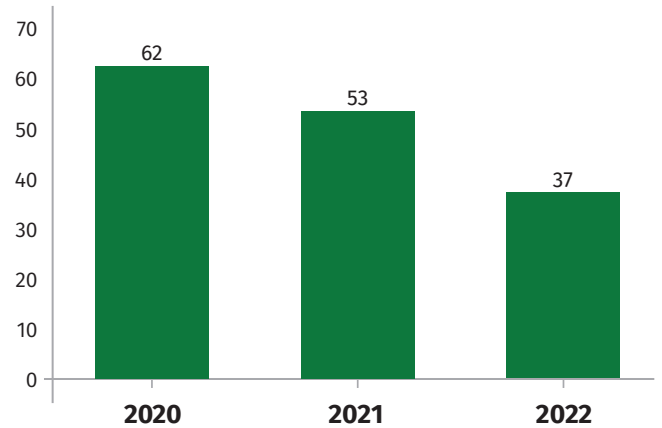
THE IMPORTANCE OF JOINT RESPONSIBILITY IN FOOD SAFETY

Food safety is a joint responsibility where the Government, industry and consumers have a role to play in ensuring safe food for all

Retail food establishments are subjected to the Point Demerit System (PDS) which accords demerit points based on the severity of the infringement. Upon accumulating 12 demerit points or more within 12 months, the retail food establishment’s licence, depending on its past record of suspensions, is either suspended or cancelled.

From 2020-2022, there has been a decrease in the number of suspended food establishments, possibly due to a combination of factors – COVID-19 dining restrictions, enhanced enforcement and better industry practices.

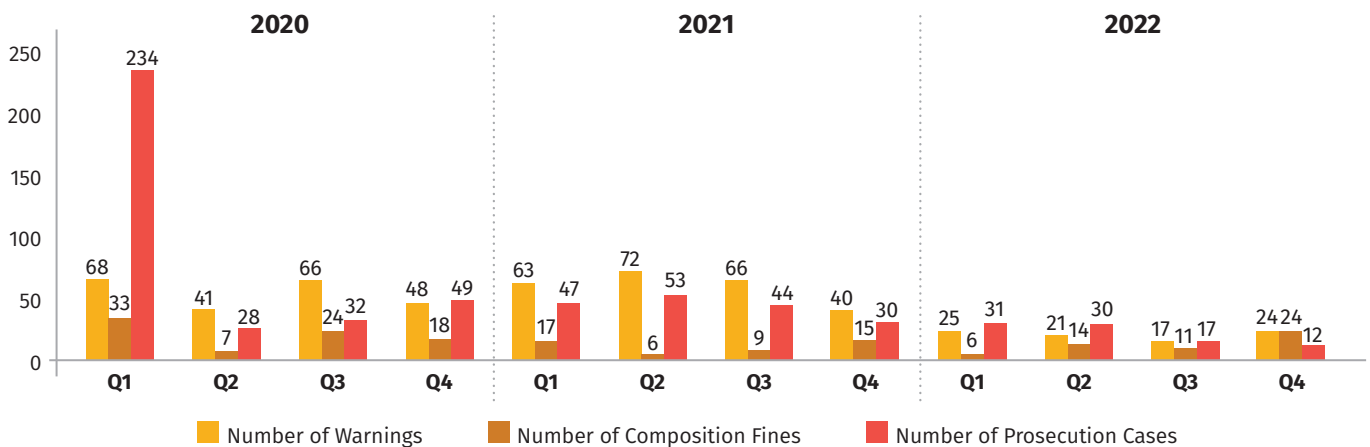
Figure 3.12: Number of Food Establishments Suspended due to Point Demerit System



Illegal hawking cases have decreased by 50% from 2021 to 2022. This decrease follows SFA’s use of technology to enhance surveillance of unlicensed hawkers, as well

as through continual, island-wide monitoring of illegal hawking hotspots in response to public feedback.

Figure 3.13: Number of Illegal Hawking Cases and Enforcement Action Taken



Note: There was a sharp drop in the number of prosecution cases for illegal hawking from Q2 2020 due to the Circuit Breaker period.

Monitoring if food in the market meets food safety requirements

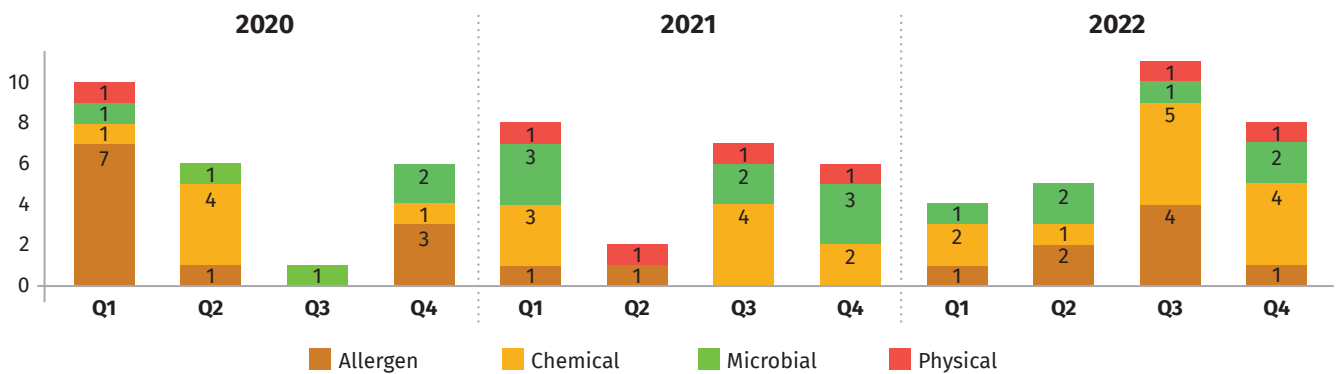
SFA regularly monitors food products in the market to identify any potential food safety risk. Based on various sources of information, such as industry and public feedback, SFA's own surveillance and alerts from overseas counterparts, SFA identifies food products for food safety testing.

Another critical element to ensure a safe food supply lies with SFA's ability to effect the recall of food products that are suspected or found to be unsafe for consumption.

This ensures that the public will not be subjected to unnecessary risks while investigations and testing are on-going. In 2022, SFA effected 28 food recalls.

The industry plays an important part in safeguarding food safety and preventing unsafe food from reaching consumers by minimising the need for food recalls and being prepared to carry recalls out promptly and effectively where required.

Figure 3.14: Number of Food Recalls by Reason



BUILDING UP THIRD PARTY CAPABILITY FOR FOOD TESTING

Building lab testing capabilities in Singapore

Food testing is an important component of food safety assurance by the food industry. As the food industry grows and demands for food testing services increase, SFA introduced the Laboratory Recognition Programme (LRP) to establish a network of private laboratories in Singapore recognised for their capability to support the industry’s food testing needs.

A partnership between the Government and private laboratories, the LRP has reaped benefits for both sectors and for the food industry in general. Today, about one in four laboratory test samples sent to SFA are tested by one of the 13 private testing laboratories under the LRP.

Figure 3.15: Number of Samples Taken

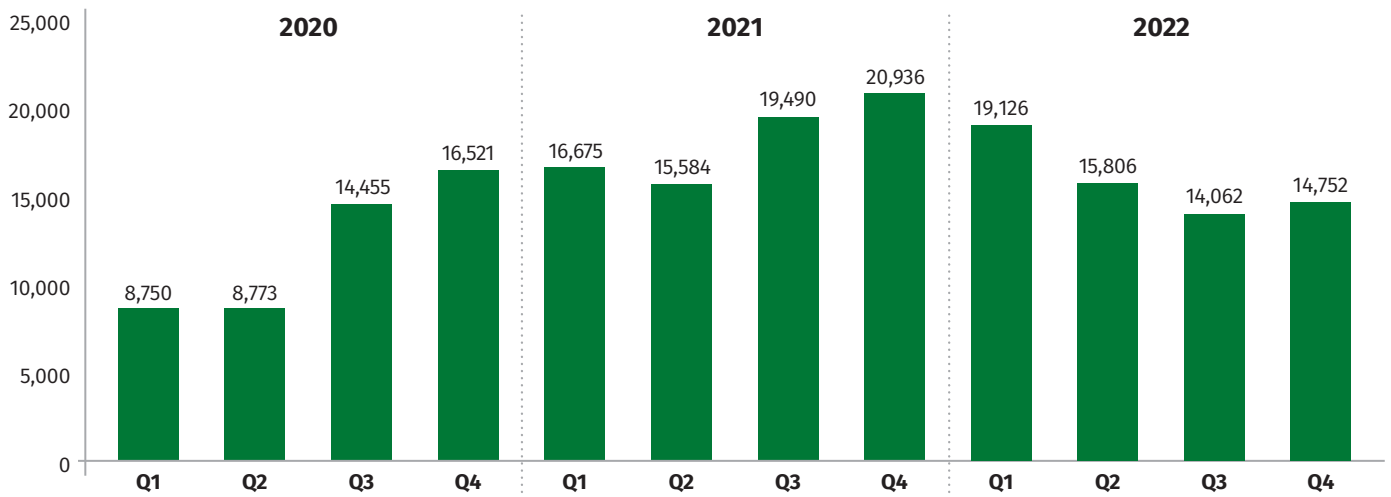
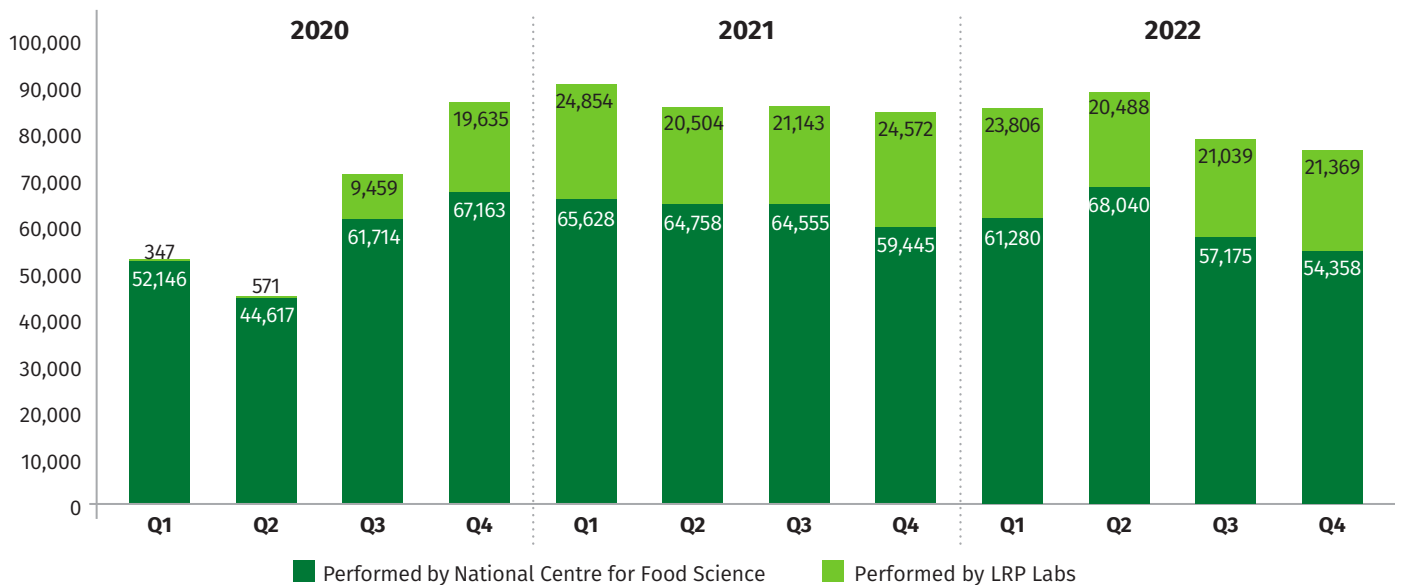


Figure 3.16: Number of Laboratory Tests Performed



GLOSSARY

SAFEGUARDING SINGAPORE'S FOOD SECURITY: OUR MULTI-PRONGED APPROACH

CONSIGNMENT

Each line item within a permit.

CONSUMPTION

Derived from the sum of food quantities that are imported, produced locally by food farms and from local landings, excluding exports.

LICENSED IMPORTERS

Importers with an active import licence regardless of whether they import any food within the period of review.

PERMIT

Cargo Clearance Permit (CCP) as required by the Singapore Customs.

SUPPLY

Food that is imported, produced locally by food farms, and from local landings.

STRENGTHENING SINGAPORE'S FOOD RESILIENCY: LOCAL PRODUCTION

FOOD FARMS

Farms which are approved to perform food farming as their main activity, as defined in the farm licence. Each farm is identified by its unique farm index number.

LOCAL LANDINGS

Fish catches within Singapore waters by local fishing vessels.

LOCAL PRODUCTION QUANTITY

Declared quantity of local produce sold by local food farms.

ADOPTING A RISK-BASED APPROACH: FOOD SAFETY IN SINGAPORE

FOOD RECALL

Action taken to remove unsafe food from the supply chain that has been made available for sale in instances where there is public health and food safety risk.

FOODBORNE ILLNESS

Gastroenteritis caused by consuming contaminated food or beverages.

ILLEGAL HAWKING

Activities involving peddling goods or setting up makeshift stalls to sell goods without a valid licence under the Street Hawking Scheme.

MAJOR GASTROENTERITIS INCIDENT

Gastroenteritis incident investigated by agencies such as the Ministry of Health (MOH) and Singapore Food Agency (SFA).

SAMPLE

Food samples taken by Singapore Food Agency (SFA) officers for laboratory testing.

TEST

Different parameter tests conducted on samples collected.

CATEGORIES OF FOOD

ANIMAL PRODUCTS

Food animal products (e.g. animal feed for food animal, semen for reproduction of food animal etc.), food fish fry and food fish brood stock etc.

FOOD APPLIANCES

Items that are to be used in contact with food or beverages which do not require electricity to function. These include foodware such as bowls, cups, plates and pans, as well as utensils such as chopsticks and spoons.

FRUITS

Raw and unprocessed fruits, excluding those that have undergone some processing such as cutting, peeling, canning and freezing.

LIVESTOCK

All types of live animals including poultry, pigs, sheep, goat, and turtles for human consumption.

MEAT

Whole carcasses or parts of any animal or bird. These can be in chilled, frozen, processed or canned forms and include products that contain more than 5% meat content, as well as animal oil and fat.

PROCESSED EGG PRODUCTS

Include salted and preserved eggs, liquid and powdered eggs as well as cooked eggs.

PROCESSED FOOD PRODUCTS

All food products and food supplements that are not grouped as meat products, seafood products or fresh fruits and vegetables. These include mineral water, wine, infant formula, milk and milk products, biscuits and cooking oil.

SEAFOOD AND SEAFOOD PRODUCTS

Any species of fish and includes crustacea, shellfish, echinoderm, molluscs, and the young and eggs thereof. Such species are also termed “fish” in the Wholesome Meat and Fish Act and can be in live, chilled, frozen, processed or canned forms.

SHELL EGGS

Fresh chicken and quail shell eggs.

VEGETABLES

Raw and unprocessed vegetables, excluding those that have undergone some processing such as cutting, peeling, canning and freezing.

TYPES OF LOCAL RETAIL FOOD ESTABLISHMENTS**FOOD SHOPS**

Retail food establishments such as coffeeshops (main operator licence), restaurants, eateries, food catering businesses and private markets.

FOOD STALLS

Individual food stalls located within coffeeshops, food courts, canteens, private markets and non-National Environment Agency (NEA) hawker centres (which includes hawker centres managed by private owners, Housing Development Board (HDB) and JTC Corporation).

NEA HAWKER STALLS

Stalls located within National Environment Agency (NEA)-managed hawker centres.

SUPERMARKETS

Retail supermarkets with a physical shop. Does not include online e-stores.

TYPES OF LOCAL NON-RETAIL FOOD ESTABLISHMENTS**COLD STORES**

Any chiller, freezer, cold room or other refrigerated facility used for storage of meat or fish products, including any refrigerated conveyance used for transportation of meat or fish products in the course of any trade or business.

FOOD MANUFACTURING

Preparation of food for sale and includes any one or more of the following: (a) making food by combining ingredients; (b) significantly changing the condition or nature of food by any process, such as milling flour or peeling, cutting and freezing fruits; (c) bottling or canning food, including bottling water; (d) making ice. Does not include: (i) cooking or otherwise preparing food at a particular place for retail sale at the place, including sale for immediate consumption; or (ii) making ice at a particular place for use at the place.

FOOD PROCESSING ESTABLISHMENTS

Any factory, plant or other premises where food products (including meat products and fish products) intended for human consumption are prepared, manufactured, processed or repacked for distribution sale to wholesalers or retailers, or for export.

SLAUGHTERHOUSES

Any premises where live animals are slaughtered for the production of meat products.

