

SINGAPORE FOOD STATISTICS 2023

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OVERVIEW

The Singapore Food Agency (SFA)'s mission is to ensure and secure a supply of safe food for Singapore. This Singapore Food Statistics publication describes the developments of Singapore's food security and safety situation in 2023.



KEY HIGHLIGHTS IN 2023

DIVERSIFYING IMPORT SOURCES

In 2023, SFA approved:

- ▶ **Spain** as a new source of mutton
- ▶ **Türkiye** as a new source of eggs
- ▶ **Indonesia** as a new source of eggs and live chickens.



As we import more than 90% of our food, Singapore is vulnerable to global food supply chain disruptions from disease outbreaks, policy decisions by foreign governments and geopolitical tensions. Recent examples include African swine fever that disrupted our pork supply from Bulan Indonesia and the Russia-Ukraine conflict that affected global supply of fertiliser and animal feed.

To minimise the impact of such disruptions, SFA works closely with relevant agencies and industry to diversify our import sources and reduce our reliance on any single source. Singapore has increased its food supply sources from 183 countries/regions in 2022 to 187 in 2023. Even as we diversify our food sources, food

safety is key. Accreditation at the source is required for the import of food items such as livestock, meat and egg items that are more susceptible to contamination and diseases, which could lead to foodborne illnesses in consumers. In 2023, SFA approved Spain as a new source of mutton, Türkiye as a new source of eggs and Indonesia as a new source of eggs and live chickens.

SFA remains dedicated to accrediting new import sources and promoting further source diversification by our local industry through initiatives such as sourcing trips and business networking sessions.

BUILDING CAPABILITIES AND CAPACITY FOR LOCAL PRODUCTION

The volatility of global food supply chains underscores the importance of having a buffer—a form of insurance by having the ability to grow some of our food locally. Singapore’s “30 by 30” vision aims to build the industry’s capability and capacity to sustainably produce 30% of our nutritional needs locally by 2030.

The local production of hen shell eggs in 2023 increased by 12% from 2022, as a few farms improved their capacity and capability to produce more following upgrading plans. Meanwhile, the local production of vegetables and seafood in 2023 decreased by 15% and 8% respectively from 2022. This was due to a combination of business and macroeconomic factors, including the impact of delays in farm development during the COVID-19 pandemic, relocation of some farms and business headwinds due to inflationary pressures, increases in energy prices and elevated manpower costs.

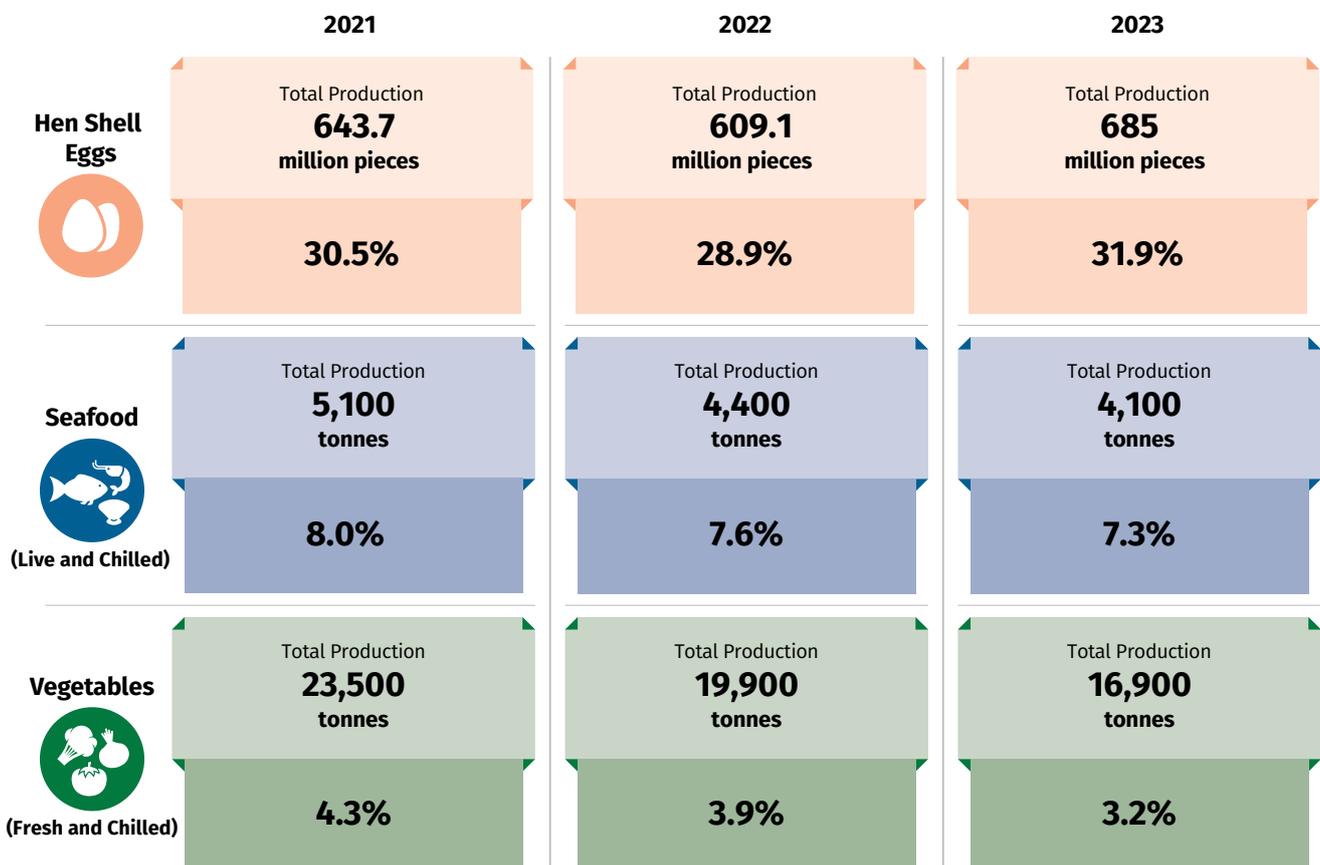
It has not been an easy journey for local farms. They have faced delays in building up their farms during the COVID-19 pandemic and strong headwinds due

to inflationary pressures, higher energy prices and manpower costs. Ultimately, for the agri-food sector to thrive, local farmers will need sufficient consumer demand to be commercially viable. Some farms are ready to ramp up production and this needs to be met with a corresponding increase in demand.

Even as we deal with these challenges, SFA will continue to forge ahead in supporting our local farms to build capability and capacity towards the “30 by 30” vision. To help local farms cope with the higher energy costs, SFA, in April last year, enhanced the Agri-Food Cluster Transformation (ACT) Fund and introduced the Energy Efficiency Programme (EEP), providing farms with co-funding to undergo energy efficiency audits and adopt more energy efficient technologies. As of end 2023, SFA has committed over \$23 million to fund 60 ACT Fund projects. We will also continue to upskill and build the pipeline of agri-workforce to meet the needs of our agri-food sector.

In 2023, as part of the ForwardSG conversation, SFA launched the Alliance for Action (AfA) that brought together various industry stakeholders to encourage

LOCAL PRODUCTION AS A PERCENTAGE OF TOTAL CONSUMPTION OF FOOD ITEM BY YEAR (2021-2023)



increased offtake of local produce. This led to the formation of an industry-level supply and demand aggregator, spearheaded by the Singapore Agro-Food Enterprise Federation (SAFEF). SAFEF will partner traders and food processing companies via longer-term commercial aggregator contracts to better match demand and supply. This gives certainty to both producers and buyers and allows better price negotiations.

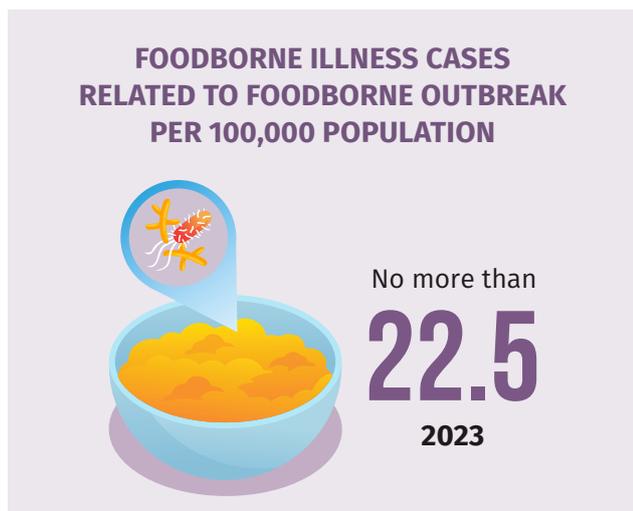
The AfA also supported the Farm-to-Table (FTT) Recognition Programme launched in 2023, which recognises food businesses that procure locally produced ingredients. Currently, 50 food businesses have the FTT Logo. The Government has also taken the lead to support the FTT Recognition Programme (FTTRP). Since October 2023, government procurement has incorporated a weighted criterion

for sustainability into its catering contract. By using locally produced ingredients, interested food caterers can fulfill the sustainability criterion, amongst others.

Consumers can play an important role in food security by being flexible and adaptable in our food choices in the event of a disruption. This awareness should be inculcated from young. This is why, SFA, in collaboration with the Ministry of Education (MOE) and Singapore Airport Terminal Services (SATS), and as part of the Total Defence 40th Anniversary, conducted a pilot Food Resilience Preparedness Project (FRPP) involving an estimated 50,000 students from 40 secondary schools.

Together, we strive towards a more sustainable and resilient food future.

ENSURING FOOD SAFETY FOR ALL



There is no food security without food safety. SFA adopts a science-based risk management approach, whereby the inspection, sampling and testing regime is tiered based on the risk profile of food items, with extra effort targeted on items more susceptible to food contamination such as meat and eggs.

In 2023, SFA licensed 53,471 food establishments and 16,473 importers, an increase of about 2% for both categories vis-à-vis the previous year. SFA received and investigated about 22,000 cases of food-related public feedback in 2023. This represents a 30% volume increase vis-à-vis 2022. Notwithstanding this, the number of foodborne illness cases related to foodborne outbreak was kept low at no more than 22.5 per 100,000 population in 2023 (21.2 in 2022).

As part of our efforts to widen our food safety net, SFA's National Centre for Food Science (NCFS)

partners private testing laboratories under the Laboratory Recognition Programme (LRP) to expand and strengthen their testing capabilities, contributing to the food testing ecosystem in Singapore. Today, about 50% of the laboratory test samples sent to SFA are tested by one of the 13 private testing laboratories under the LRP.

SFA subjects both imported food products and local produce available on retail shelves to a market monitoring programme, which identifies food safety risks in these food products through regulatory sampling and testing. In 2023, the majority of products tested continued to meet food safety standards. Test pass rates (98%) were high across local farms.

Since 2022, SFA has adopted a data-driven targeted inspection regime which focuses on food establishments with a higher propensity for lapses. Enforcement actions (e.g. composition fines and court prosecutions) will be taken if companies are found to have violated SFA's food safety regulations. In 2023, enforcement actions were taken against errant importers, food establishments and illegal hawkers. This resulted in **69 importers** being fined or prosecuted (51 in 2022), 52 licensed food retail establishments suspended (37 in 2022) and 73 illegal hawkers fined (55 in 2022). In addition, 24 product recalls were triggered in 2023.

SFA will continue to work closely with industry stakeholders and consumers to safeguard food safety and establish a secure food ecosystem for Singapore.

SAFEGUARDING SINGAPORE'S FOOD SECURITY

OUR MULTI-PRONGED APPROACH



DIVERSIFYING IMPORT SOURCES

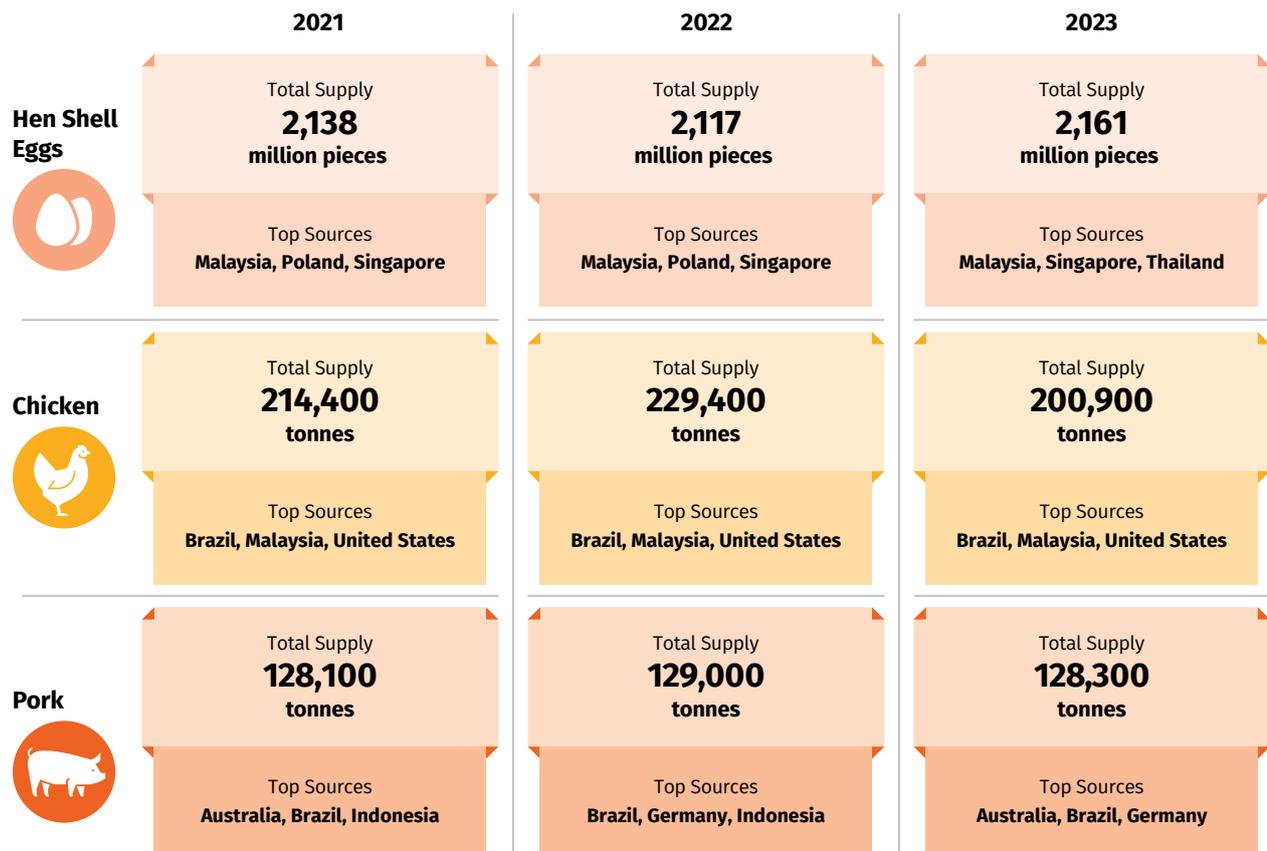
Singapore relies heavily on food imports, with more than 90% of its food coming from abroad. This makes us susceptible to supply disruptions due to various factors such as extreme global weather events, geopolitical tensions, or decisions by foreign governments.

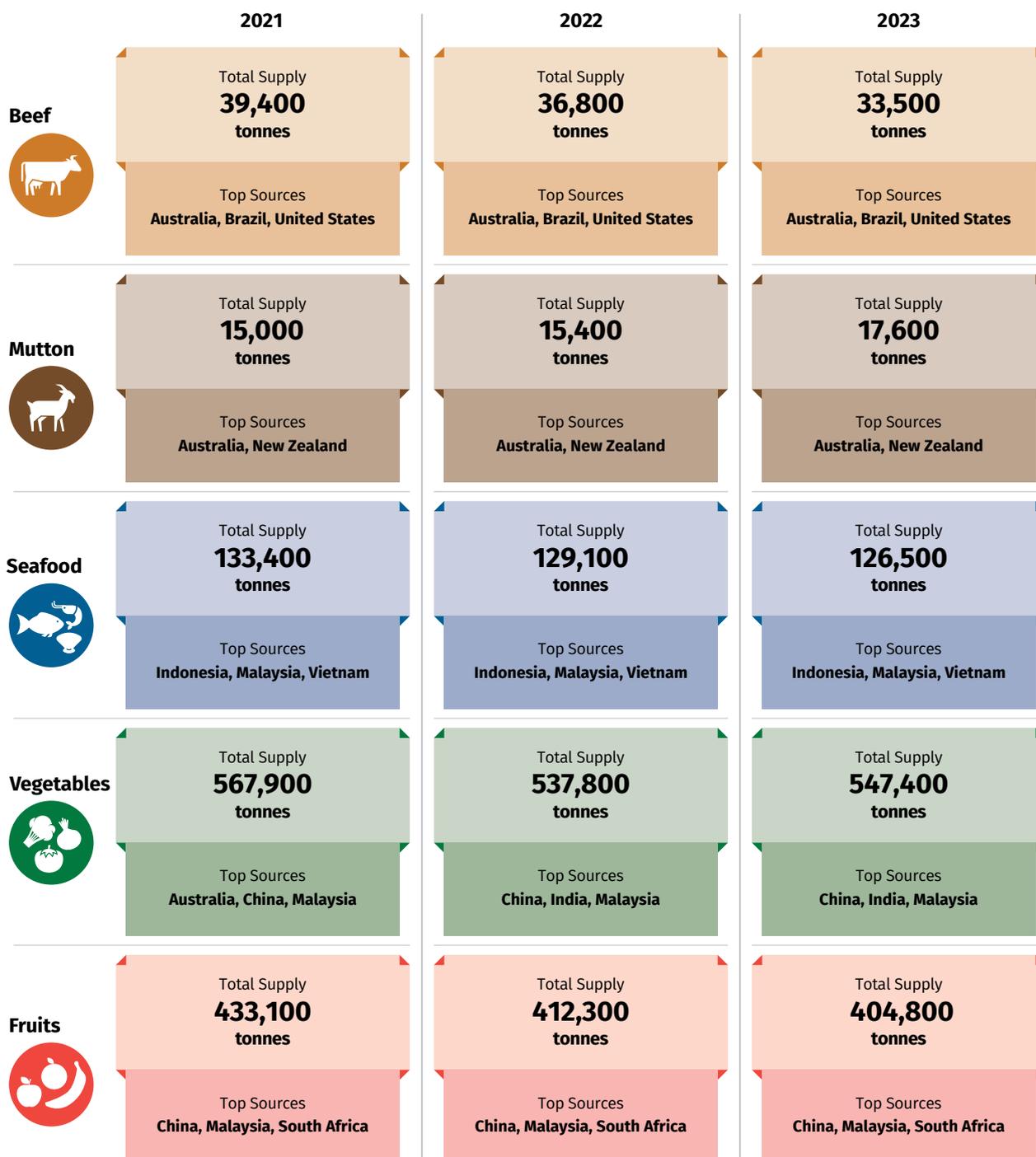
In 2023, the incursion of African Swine Fever in Pulau Bulan resulted in a disruption of Indonesia’s pork imports to Singapore. Prior industry efforts to diversify pork import sources to countries such as

Australia and Brazil led to minimal disruption to local pork supply.

By diversifying import sources, Singapore can quickly pivot to alternative sources during disruptions, thereby stabilising food supply. SFA collaborates closely with relevant agencies and industry stakeholders to diversify import sources and reduce reliance on any single source without compromising on food safety.

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.

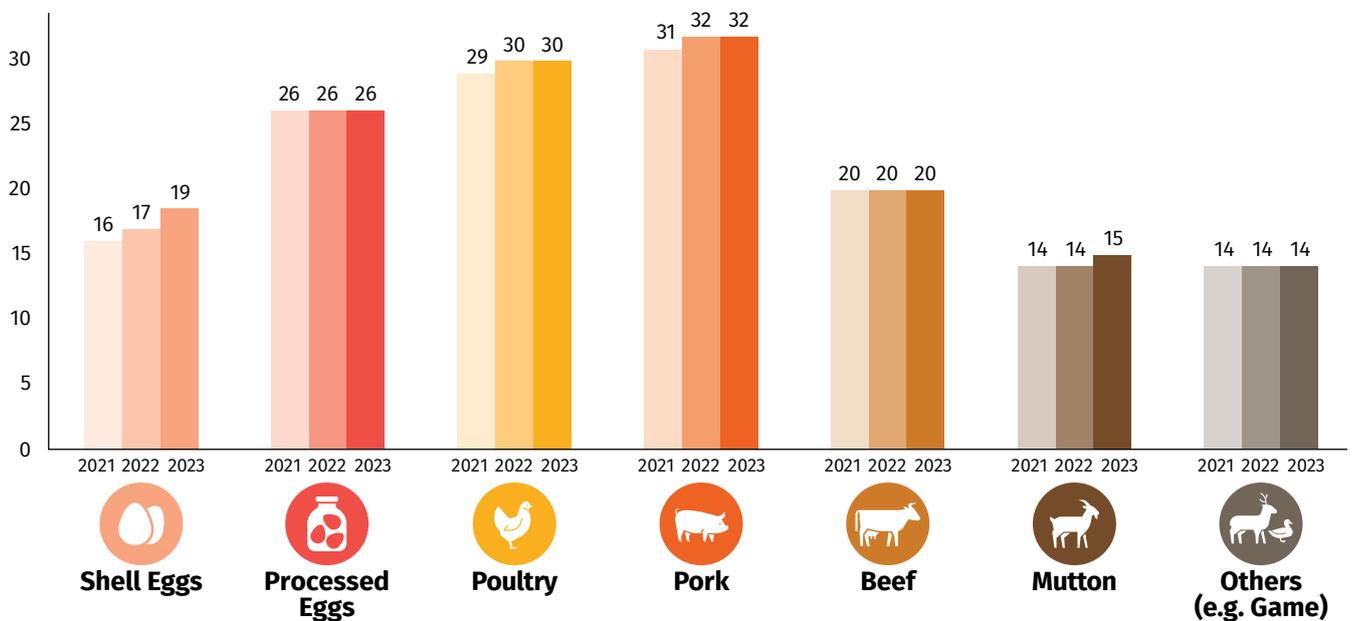
UPSTREAM MEASURES FOR THE SUPPLY OF SAFE FOOD

SFA accredits new import sources to facilitate the industry’s diversification of sources. To ensure the safety of imported food, accreditation at the source is required for items such as livestock, meat and egg items, which are more susceptible to contamination and diseases that could lead to foodborne illnesses.

In addition to accrediting new import sources, SFA actively organises business matching sessions regularly to support local importers in exploring business opportunities with overseas exporters. Today, **41 countries/regions** are allowed to export livestock, meat and egg items to Singapore.

In 2023, SFA approved Spain as a new source of mutton, Türkiye as a new source of eggs and Indonesia as a new source for eggs and live chickens.

Figure 1.2: Number of Approved Countries/ Regions by Food Type



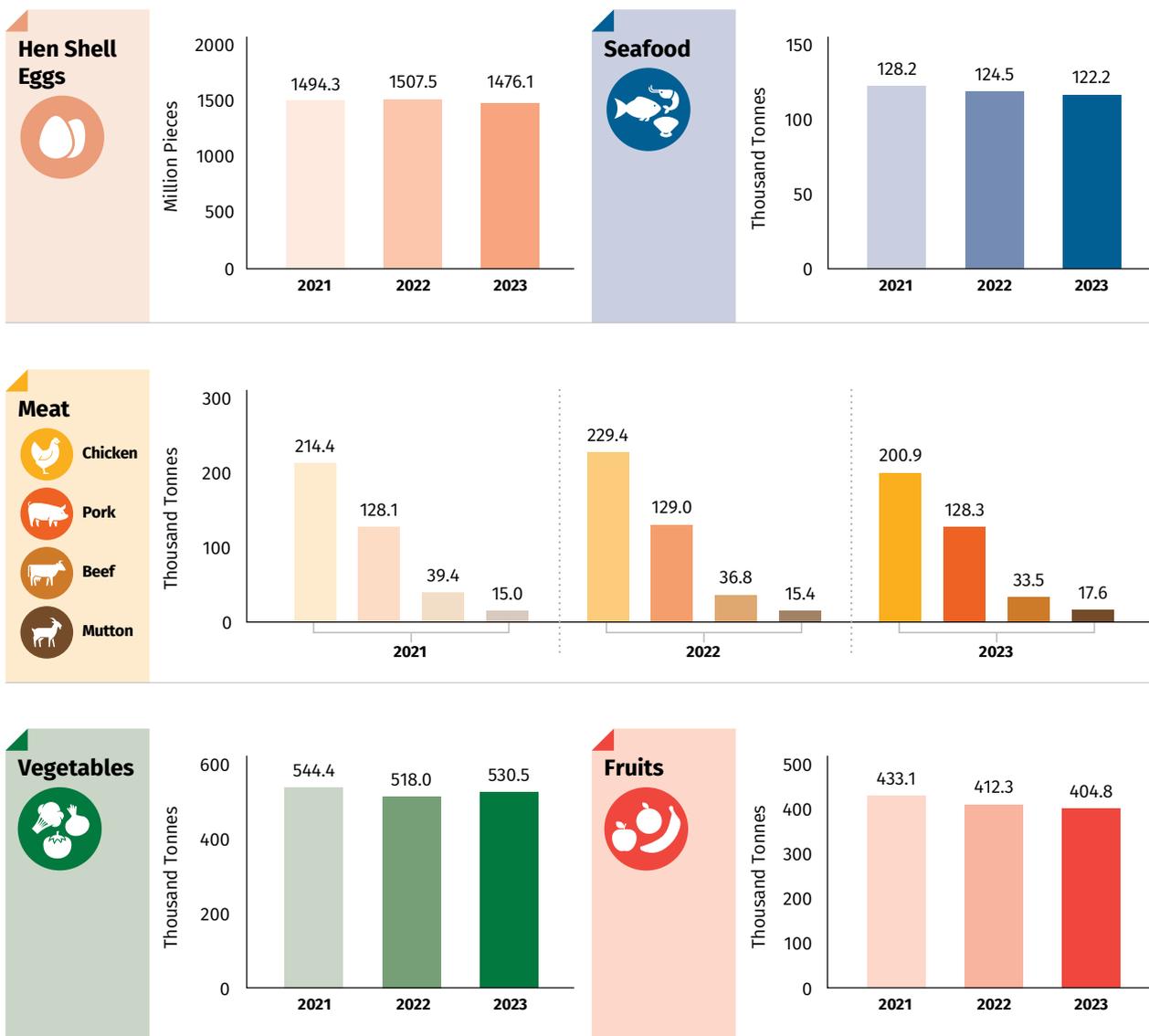
Note: (1) Poultry refers to chicken, duck, turkey, goose, pigeon, quail and wild guinea fowl, including livestock.
 (2) Shell eggs refer to fresh hen and quail shell eggs.

IMPORT TRENDS

Singapore’s overall food supply has generally remained stable over the last three years.

Since 2023, inflationary pressures have been exacerbated by factors such as rising energy and production costs, supply disruptions caused by the Russia-Ukraine conflict and varying weather conditions. These circumstances and changes in consumption patterns might have contributed to a reduction of 8% in meat imports in 2023 and a marginal increase of 2% in total vegetable imports in 2023.

Figure 1.3: Import Quantities by Food Type



STRENGTHENING SINGAPORE'S FOOD RESILIENCY

LOCAL PRODUCTION

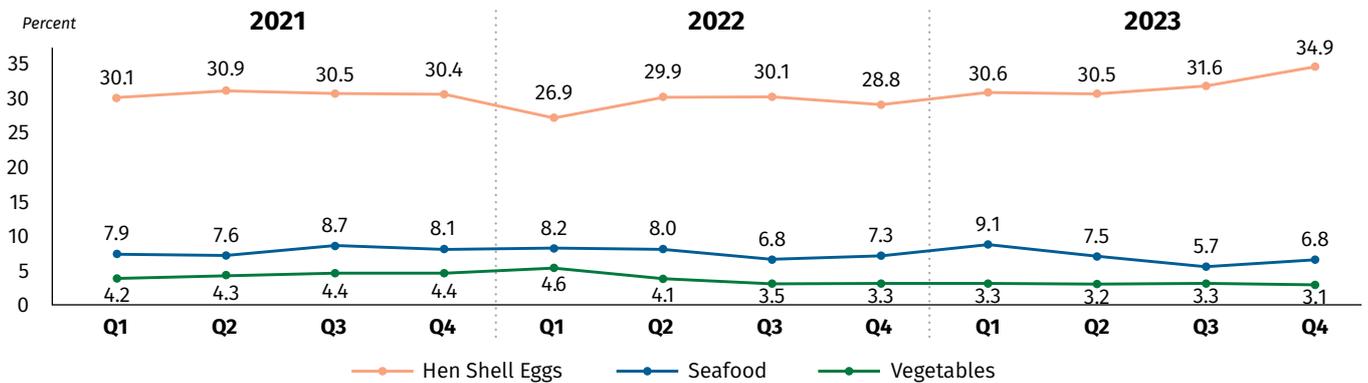


BUILDING CAPABILITIES AND CAPACITY FOR LOCAL PRODUCTION

Today, Singapore’s local agri-food sector primarily comprises of hen shell egg, vegetable, and seafood farms, which respectively contributed 31.9%, 3.2% and 7.3% to Singapore’s total food consumption in 2023. This has remained relatively stable in the last three years.

While import diversification remains a key strategy, nurturing our local agri-food sector serves as a crucial buffer against supply disruptions. Our “30 by 30” vision aims to build our capability and capacity to sustainably produce 30% of our nutritional needs locally by 2030. SFA has been working closely with local farms and operators from the food industry to make progress towards this vision.

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



Note: Statistics for local production of seafood include only live and chilled forms. Statistics for local production of vegetables include fresh and chilled forms.

In 2023, SFA launched five land tenders for vegetable farming in Singapore. Given that less than 1% of land is set aside for agriculture food production, it is imperative for farms to harness technology and innovation to increase productivity and ensure sustainability in the face of climate change.

To help farms cope with higher energy costs, SFA, in 2023, enhanced the Agri-Food Cluster Transformation (ACT) Fund and introduced the Energy Efficiency Programme (EEP), providing farms with co-funding to undergo energy efficiency audits and adopt more energy efficient technologies.

The local production of hen shell eggs in 2023 increased by 12% from 2022, as a few farms improved their capacity and capability to produce more following upgrading plans. Meanwhile, the local production of vegetables and seafood in 2023 decreased by 15% and 8% respectively from 2022. This was due to a combination of business and macroeconomic factors, including the impact of delays in farm development during the COVID-19 pandemic, relocation of some farms, business headwinds due to inflationary pressures, increases in energy prices and elevated manpower costs.

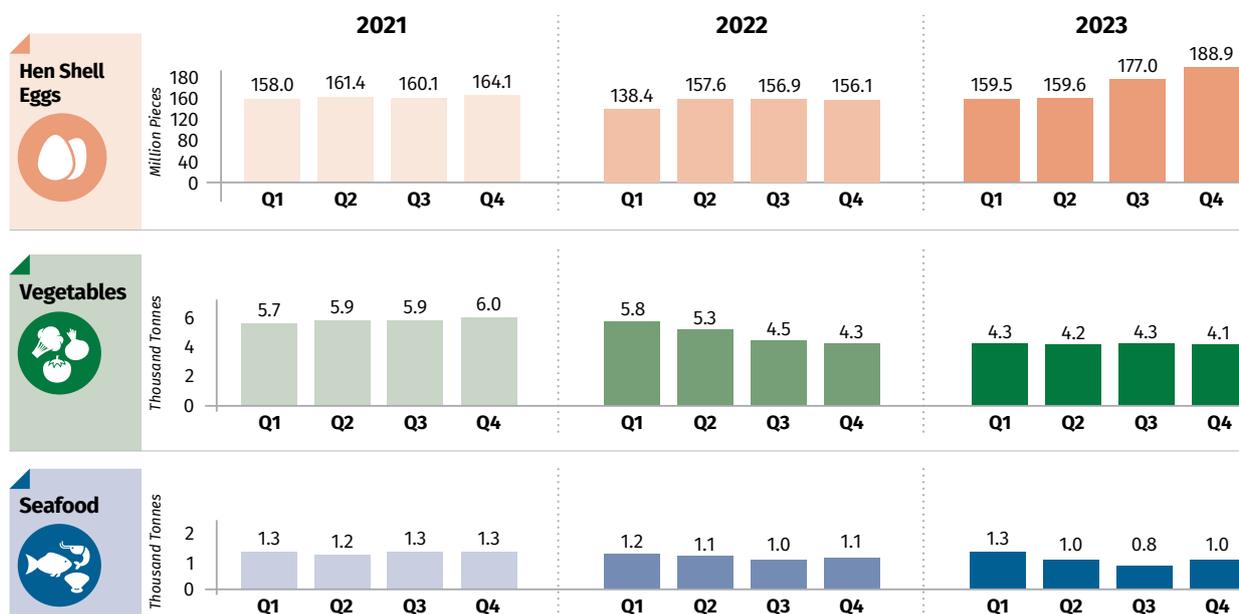
Notwithstanding, the Government remains committed to supporting the local agri-food industry to build up capability and capacity towards our “30 by 30” vision. To encourage increased awareness and adoption of local produce amongst food businesses and consumers, the FTT Recognition Programme was launched in 2023. The FTT programme

recognises food businesses in the Hotel, Restaurants and Catering (HoReCa) sector that procure locally farmed produce. The FTT logos help consumers to identify and support food establishments that use locally produced ingredients. At present, there are 50 businesses recognised by the FTT programme.

SFA also worked with MOE and SATS to conduct a Food Resilience Preparedness Project (FRPP) pilot in secondary schools to introduce the concept of food supply resiliency to students. This pilot project included the distribution of retort meal packs made with locally sourced ingredients.

As our farms need continued demand to scale, businesses and consumers also have important roles to play. Supporting local produce can help keep farms commercially viable and strengthen their ability to contribute to Singapore’s food security during disruptions.

Figure 2.2: Local Production



Note: Statistics for local production of seafood include only live and chilled forms. Statistics for local production of vegetables include fresh and chilled forms.

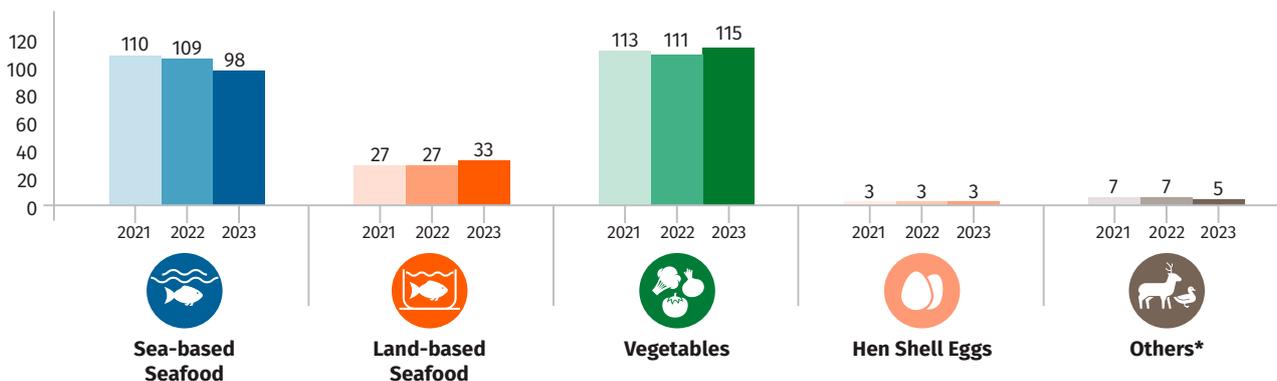
GROWING THE AGRI-FOOD INDUSTRY TOGETHER

Over the past three years, the total number of farms in Singapore has generally remained stable, despite some fluctuations in the number of sea-based farms, which decreased from 109 in 2022 to 98 in 2023 due to the exit of some coastal farms from the industry.

SFA continues to support our local farms through initiatives such as the launch of Aquatic Animal Health Services in 2023, to help aquaculture farms better prevent and control diseases. Workshops were also conducted for sea-based farms to better prepare prospective farmers on the processes and requirements for setting up such farms.

In January 2024, SFA launched its first sea space tender for farming of fin fish and crustaceans off Pulau Bukom using Closed Containment Aquaculture Systems, which closed on 11 April 2024.

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



*Others refers to cattle, goat, and quail eggs

ADOPTING A RISK BASED APPROACH: FOOD SAFETY IN SINGAPORE



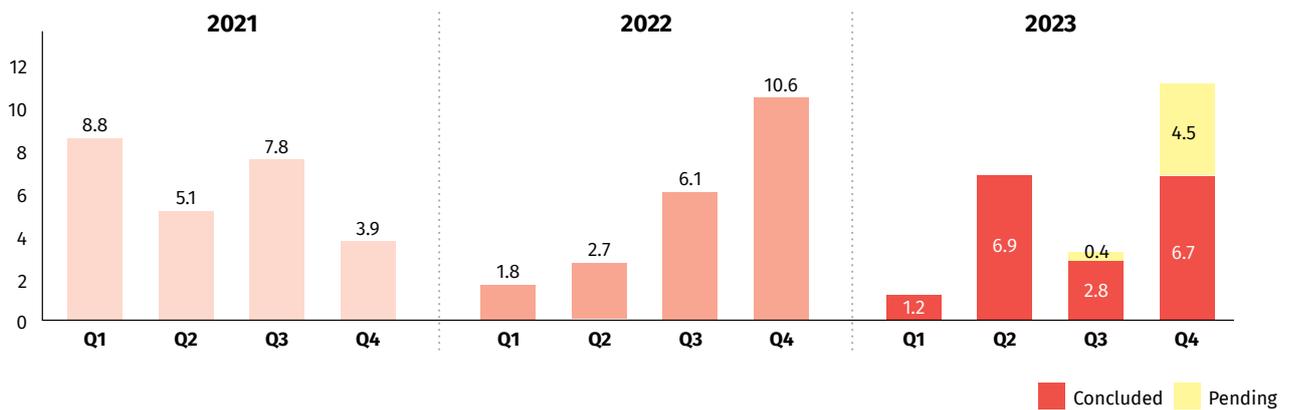
RISK-BASED APPROACH TO FOOD SAFETY

As Singapore’s food safety authority, SFA is committed to ensuring and securing a supply of safe food for the nation.

SFA has in place an integrated farm-to-fork safety system with a risk-based approach to food safety that is guided by science and aligned with international standards.

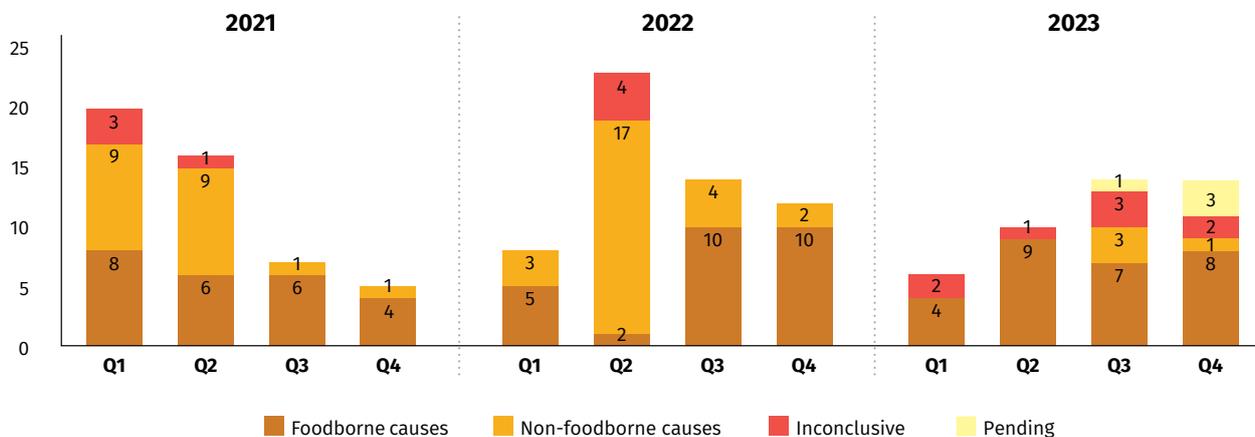
Through a robust food safety regulatory system—which includes accrediting overseas sources for food more susceptible to contamination, monitoring of local farms and food establishments through licensing, inspections, investigations, data-driven targeted operations, sampling and laboratory testing—the number of foodborne illness cases related to foodborne outbreaks has been kept low. In 2023, despite an increase in the number of both retail and non-retail food establishments, the number of foodborne illness cases remained low at no more than 22.5 cases per 100,000 population reported (vis-à-vis 21.2 in 2022).

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



Note: Provisional data as at 31 December 2023. Numbers may change over time depending on the outcome of the investigation of foodborne illness cases. 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 at Q4 2023. Numbers may change over time depending on the outcome of the investigation of foodborne illness cases. There are 4 incidents in 2023 pending conclusion of investigations.

REGULATING FOOD IMPORTS

Food importers must be licensed or registered, and each consignment of food must be accompanied by valid import permits. This ensures accountability and facilitates food recalls if food safety infringements are detected.

Over the past year, the pool of licensed/registered importers has expanded. In 2023, a total of 16,473 licences and approximately 1.107 million import permits were issued—an increase of 2.3% and 2.9% respectively from 2022.

Food importers must comply with food safety requirements and ensure that food brought in is safe for consumption. Enforcement actions are taken against importers found to be non-compliant, including the levy of composition fines, suspension of licences and prosecution in court.

In 2023, SFA issued **90 warnings**, offered **34 composition sums** and prosecuted **35 cases**.

Figure 3.3: Number of Licensed/Registered Importers

Figure 3.3a. Fresh Meat, Seafood, Fruits, Vegetables, Processed Foods and Food Appliances

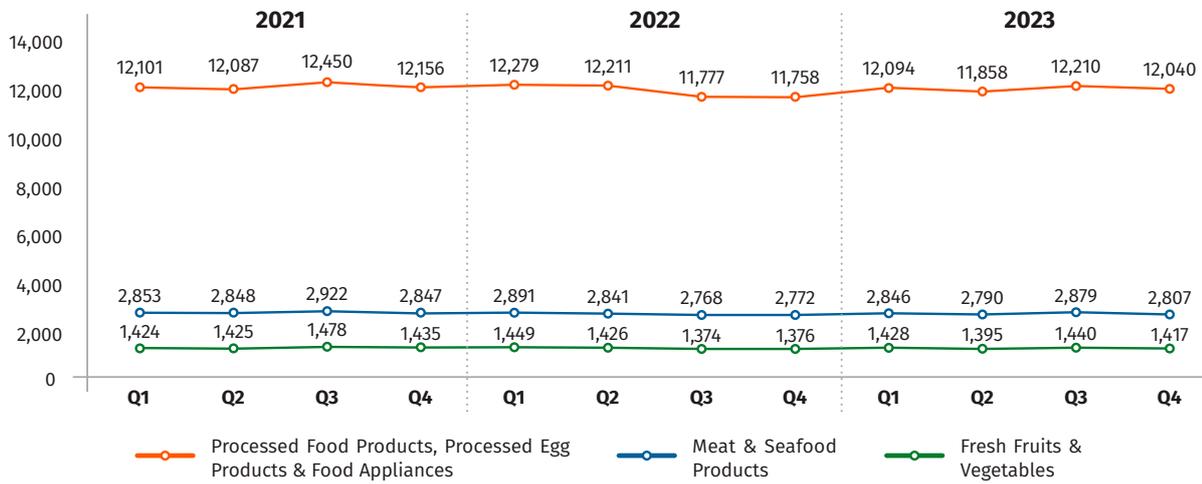
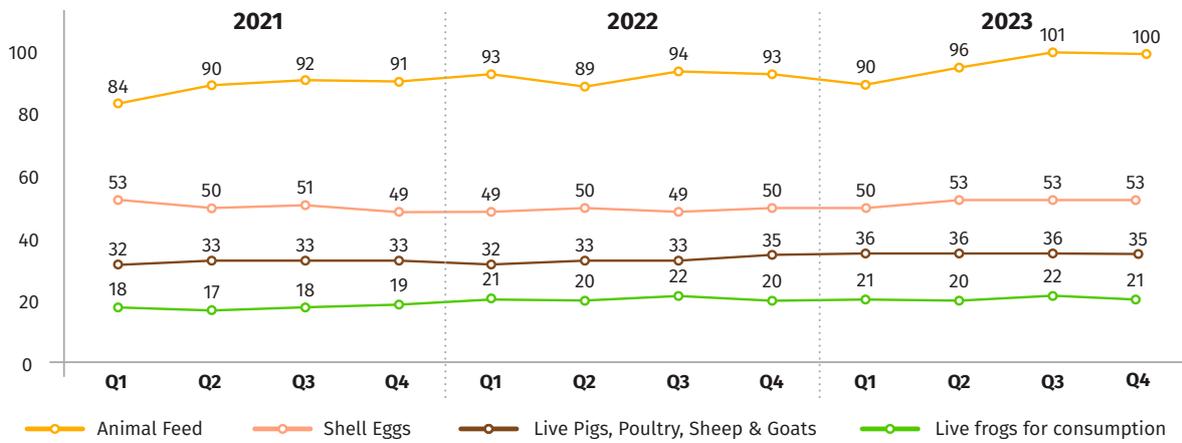


Figure 3.3b. Livestock, Animal Feed, and Shell Eggs



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) 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 3.4: Number of Import Permits Issued

Figure 3.4a. Meat and Meat Products, Seafood and Seafood Products, Fruits, Vegetables, Processed Foods and Food Appliances

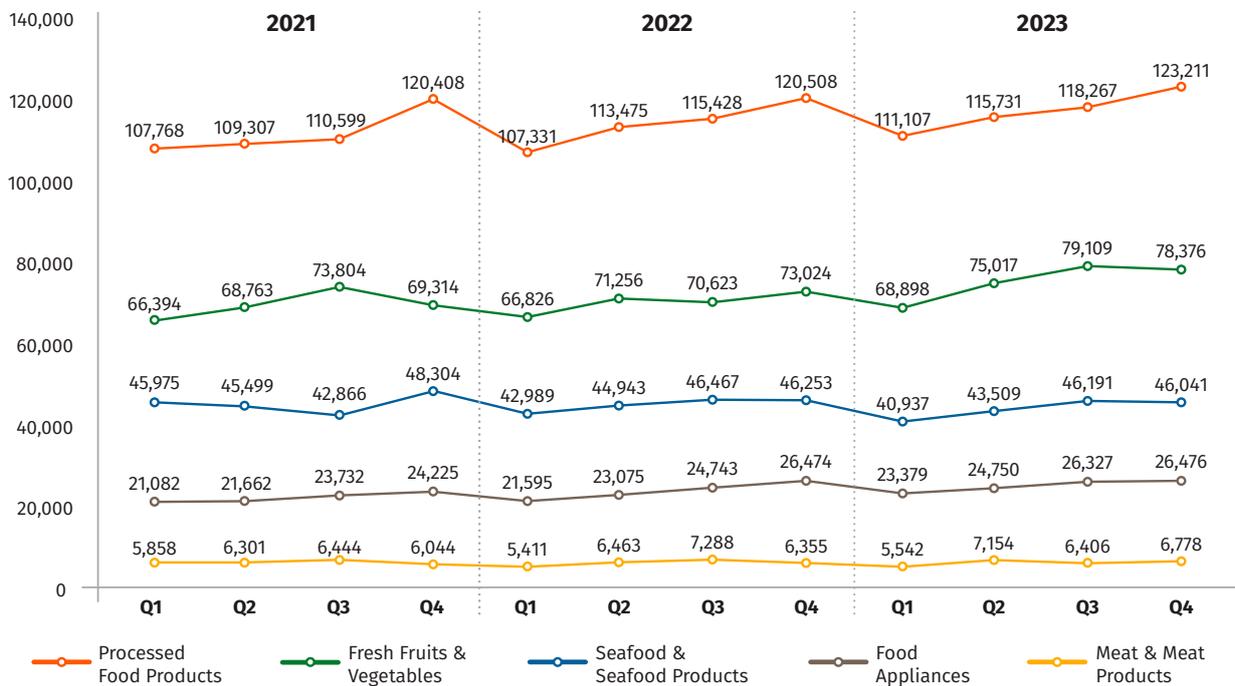
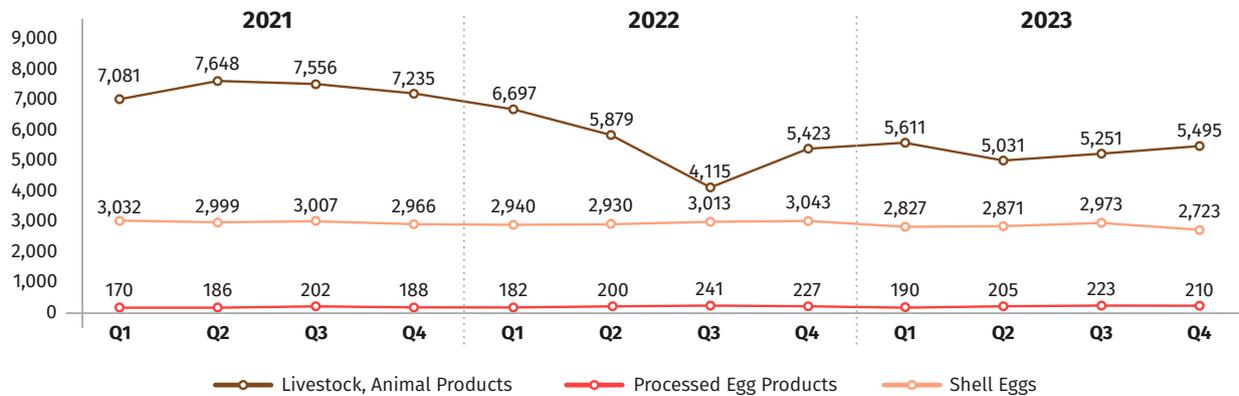


Figure 3.4b. Livestock, Animal Products, Processed Egg Products and Shell Eggs



TARGETED INSPECTIONS ON IMPORTS

SFA adopts a science-based risk management approach, whereby the inspection, sampling and testing regime is tiered based on the risk profile of food items, with additional checks on items more susceptible to food contamination such as meat and eggs. This targeted approach allows us to take appropriate action to safeguard food safety in Singapore.

SFA also regularly reviews its inspection and sampling regime to ensure sufficient oversight of the safety of our imports. For example, using a data-driven approach, sampling frequencies of certain meat products were reduced in Q3 and Q4 of 2023 as testing by SFA showed that these products have a good track record in meeting food safety standards.

Figure 3.5: Number of Consignments Inspected

Figure 3.5a. Meat and Meat Products

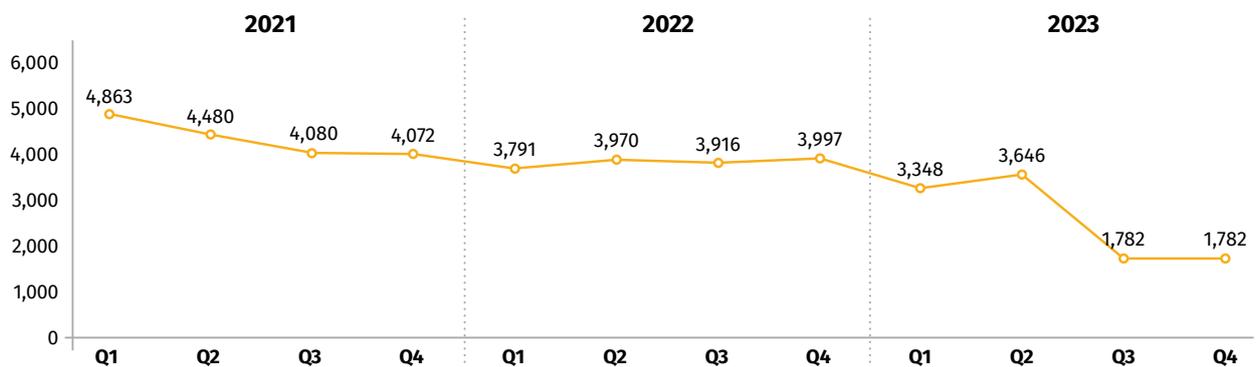
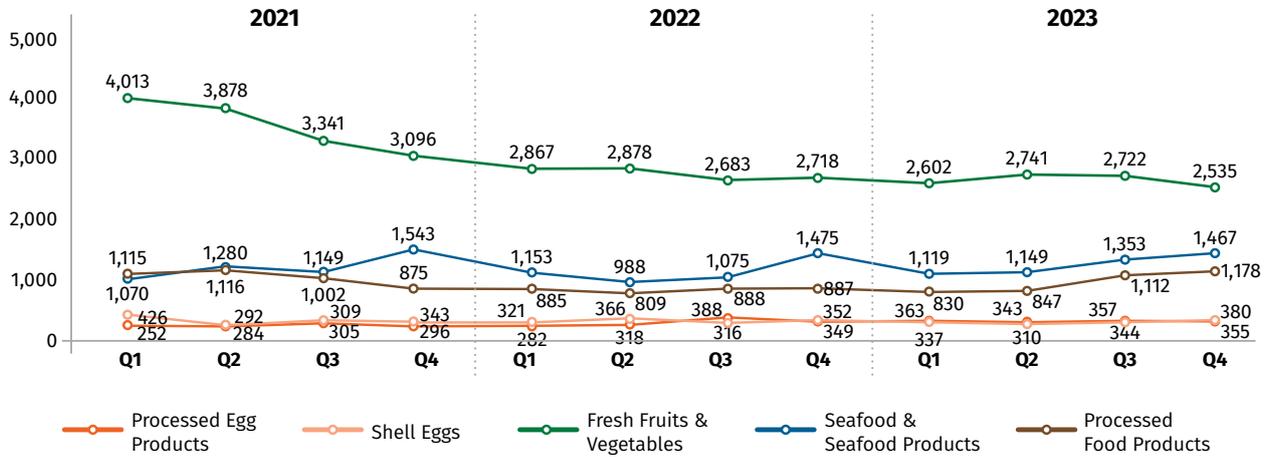


Figure 3.5b. Excluding Meat and Meat Products



In 2023, the majority of products tested continued to meet food safety standards.

Figure 3.6: Number of Samples Collected and Lab Test Pass Rates

Figure 3.6a. Meat and Meat Products

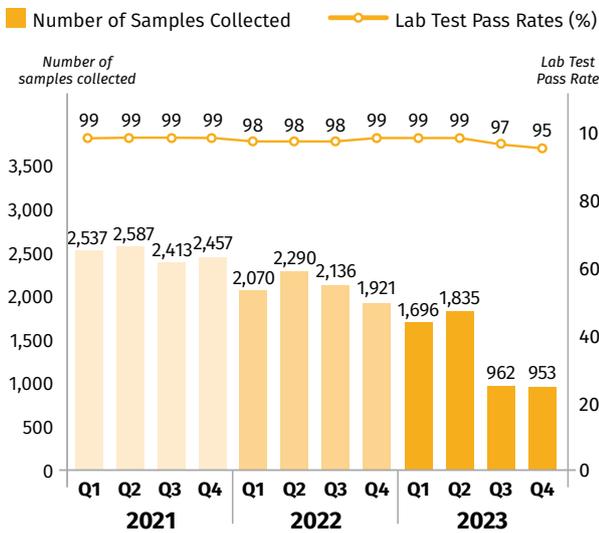


Figure 3.6b. Processed Eggs Products

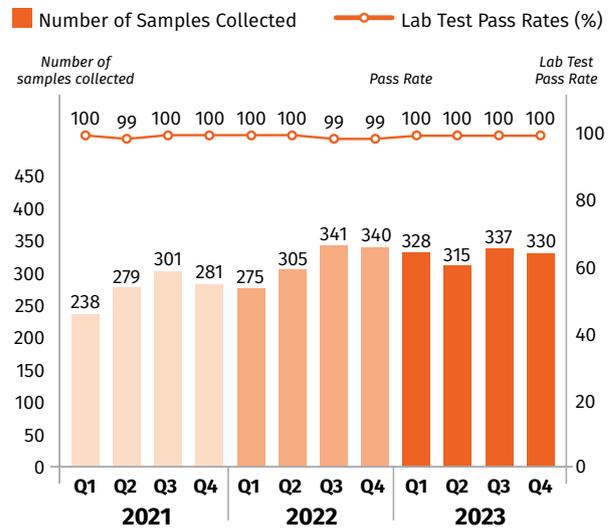


Figure 3.6c. Shell Eggs Products

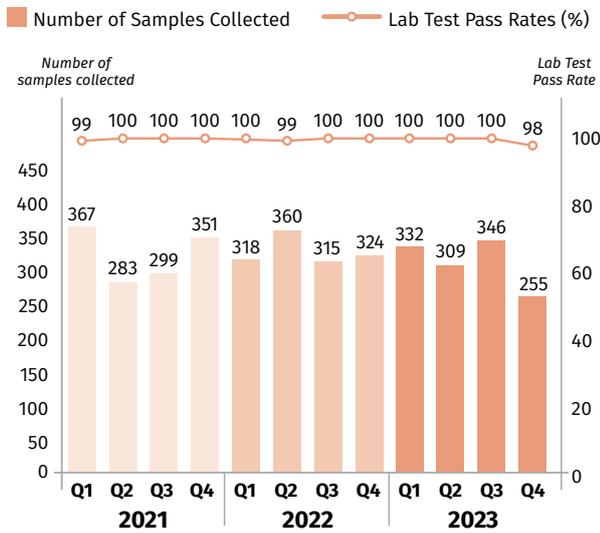


Figure 3.6d. Seafood and Seafood Products

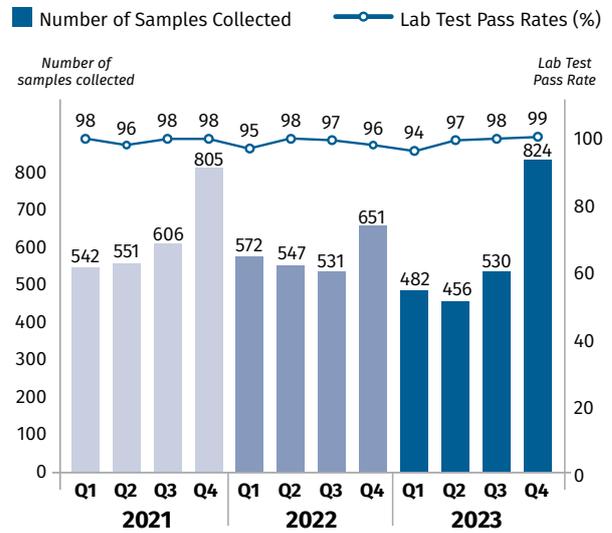


Figure 3.6e. Processed Food Products

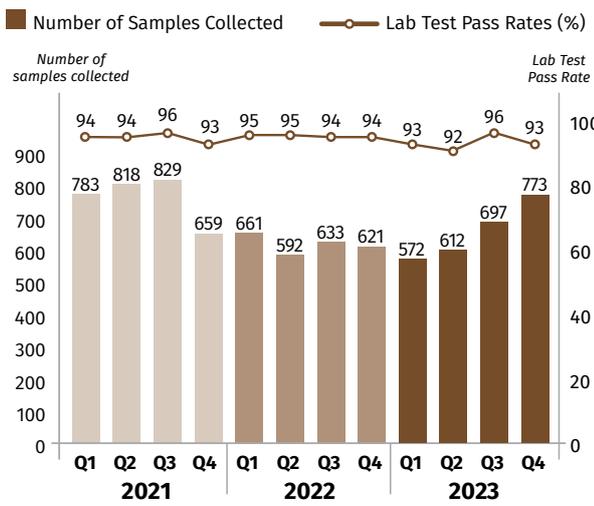
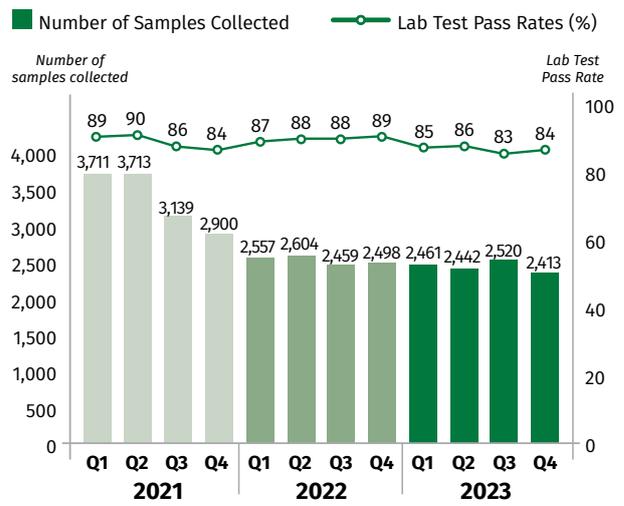


Figure 3.6f. Fresh Fruits and Vegetables



REGULATING LOCAL FOOD ESTABLISHMENTS

SFA licenses all retail and non-retail food establishments in Singapore, which totalled 53,471 as at the end of 2023.

The number of licensed non-retail food establishments has grown steadily over the last three years. Food processing/manufacturing establishments grew by 8% in 2023 when compared against 2022. To manage the increasing applications, SFA rolled out a simplified licence application process in 2023. This allowed applicants to independently schedule a pre-licensing inspection appointment via the online portal.

Figure 3.7: Number of Licensed Food Establishments

Figure 3.7a. Retail Food Establishments

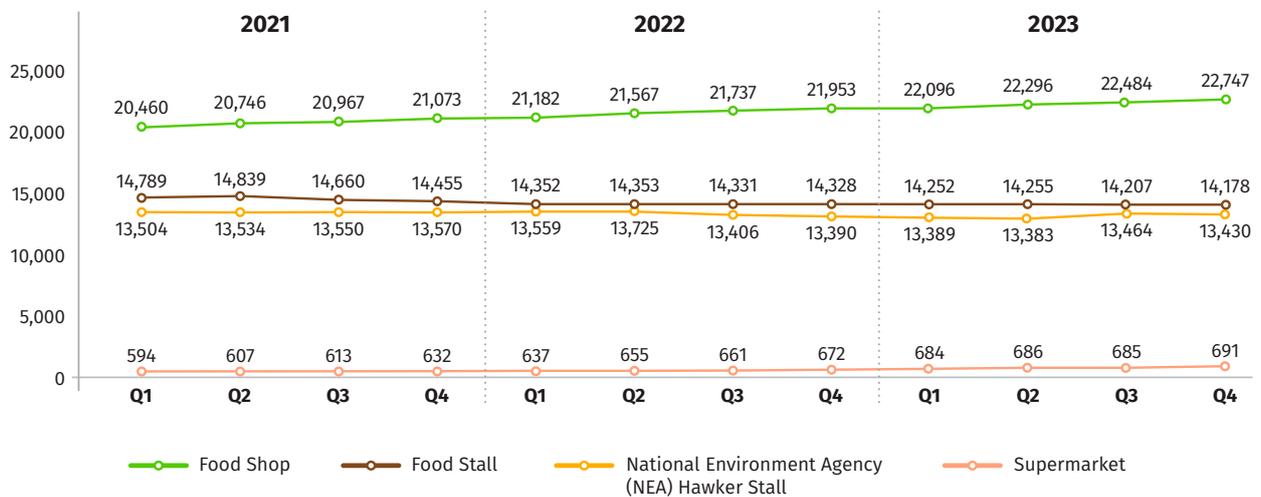
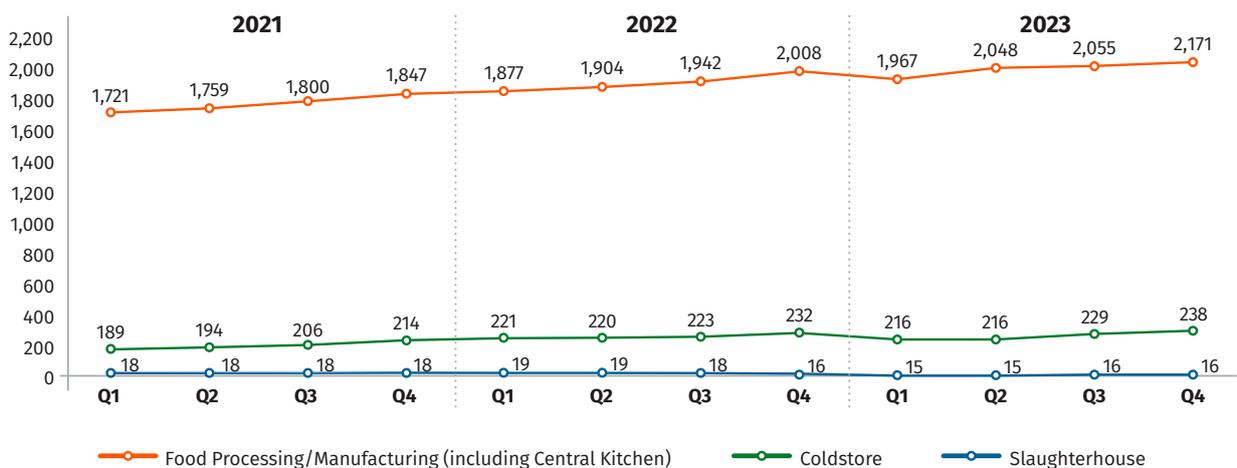


Figure 3.7b. Non-Retail Food Establishments



Note: (1) Non-retail food establishments, which include slaughterhouses, food processing and manufacturing establishments and coldstores, 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.

FOOD SAFETY INSPECTION AND ENFORCEMENT REGIME

A higher frequency of inspections at retail food establishments were conducted in Q1 of each year from 2021 to 2023 as part of SFA’s stepped-up checks to tighten food safety compliance during the festive seasons. SFA will continue to conduct inspections based on a targeted and data-driven approach throughout the year.

Previously, non-retail food establishments were subjected to multiple inspections annually, based on the premises’ grade from the preceding year. In 2023, there was a shift towards a data-driven inspection regime that resulted in a reduction in the frequency of inspections from multiple times a year to at least once a year. The number of inspections carried out in 2023 was thus lower. This change was accompanied by increased checks on central kitchens in Q3 2023, recognising that catered food tends to be associated with outbreaks and poses higher food safety risks.

Figure 3.8: Number of Inspection Visits

Figure 3.8a. Retail Food Establishments

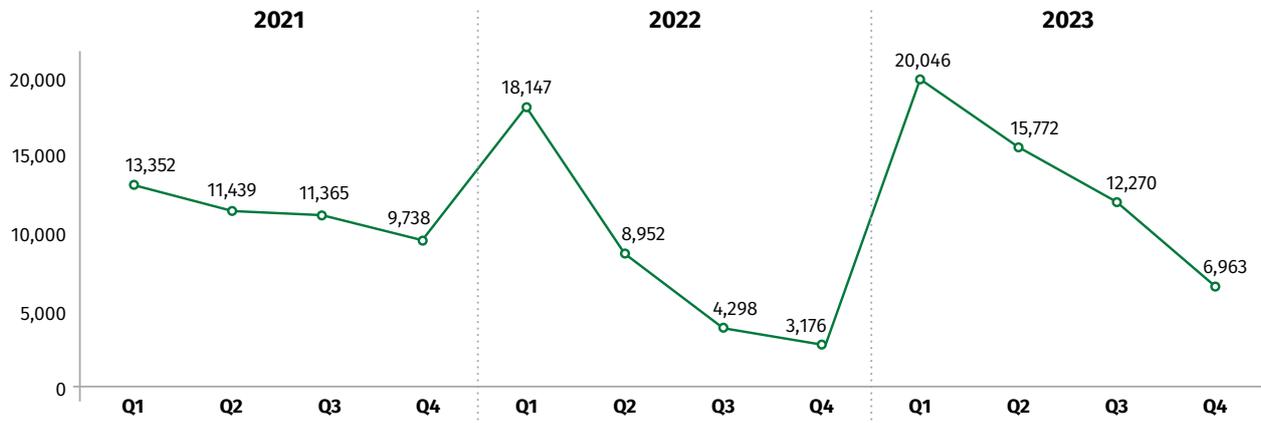
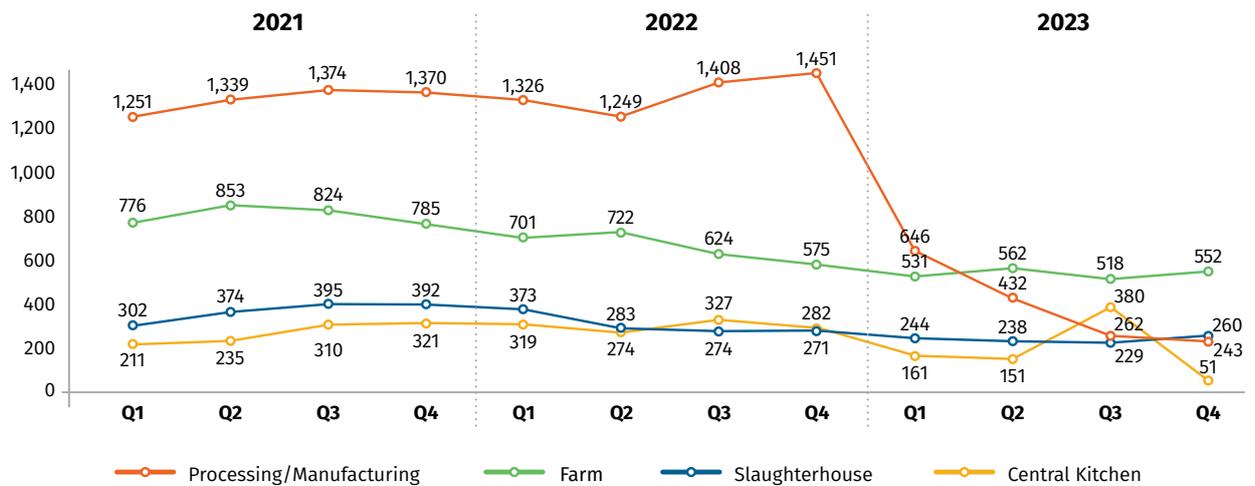


Figure 3.8b. Non-Retail Food Establishments



The shift to data-driven inspections allows SFA to identify and target establishments with high propensity of food safety violations. This change led to an increase in the detection of non-compliance within non-retail food establishments from 3% in 2022 to 5% in 2023.

Figure 3.9: Percentage of Inspection Visits Detected with Non-Compliance

Figure 3.9a. Retail Food Establishments

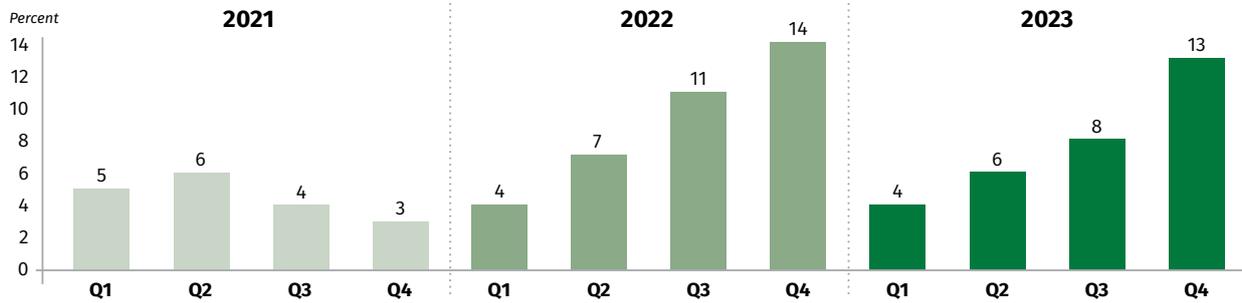
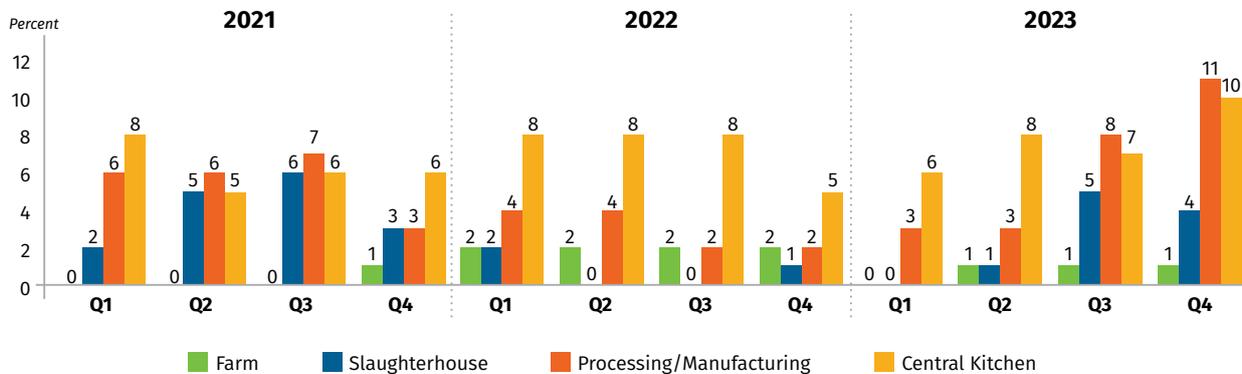


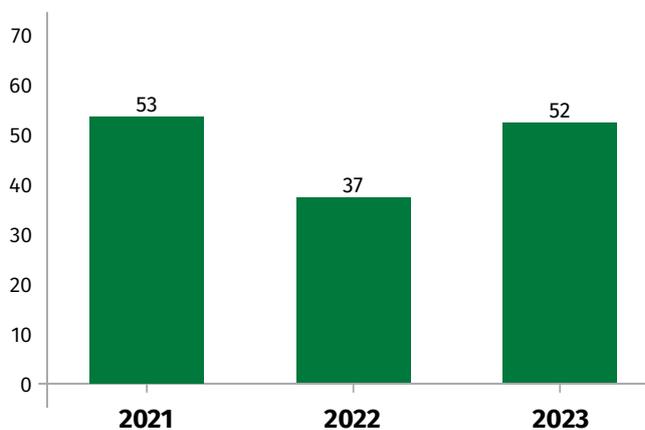
Figure 3.9b. Non-Retail Food Establishments



Enforcement action would be taken if companies were found to have violated SFA’s food safety regulations.

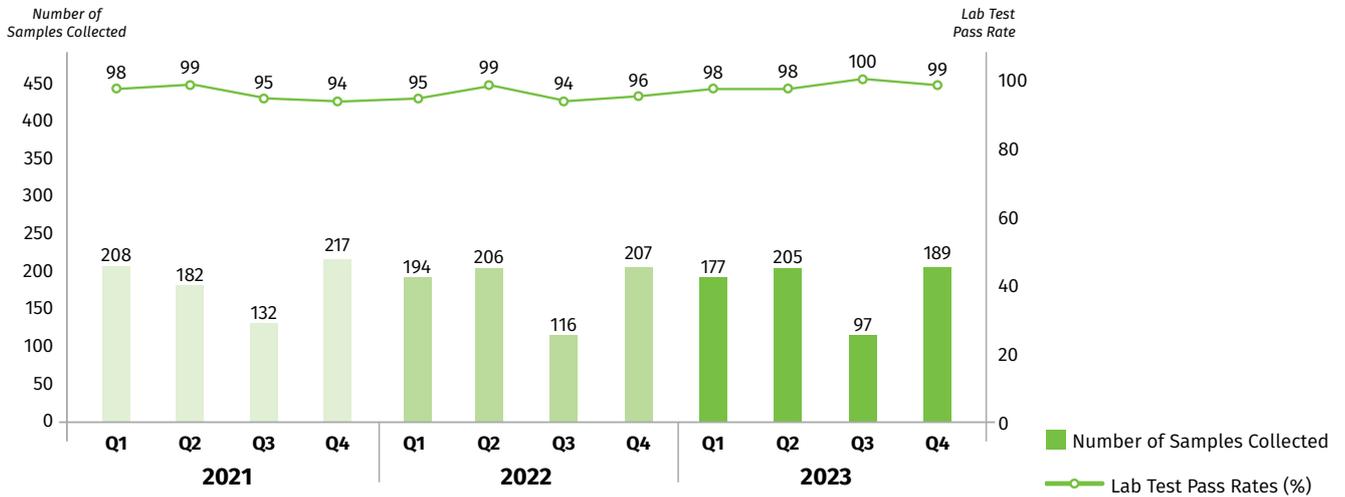
Today, SFA administers a Point Demerit System (PDS) for food retail businesses, where demerit points are given to licensed premises for each food safety offence that is convicted in court or compounded. Upon accumulating 12 demerit points or more within 12 months, the retail food establishment’s licence, depending on its past record of suspensions, is either suspended or cancelled.

Figure 3.10: Number of food establishments suspended due to Point Demerit System



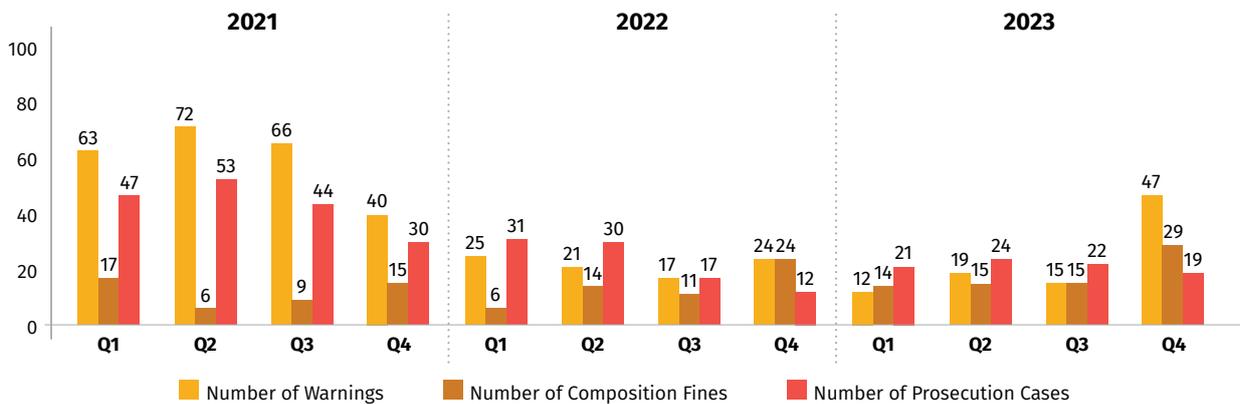
The lab test pass rates of samples collected from local farms have remained consistently high over the years.

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



Enforcement efforts on illegal hawking cases were stepped up, resulting in an increase of the number of warnings and composition fines by 7% and 33% in 2023. SFA will continue to leverage technology to enhance surveillance of unlicensed hawkers to ensure food safety.

Figure 3.12: Number of Illegal Hawking Cases and Enforcement Action Taken

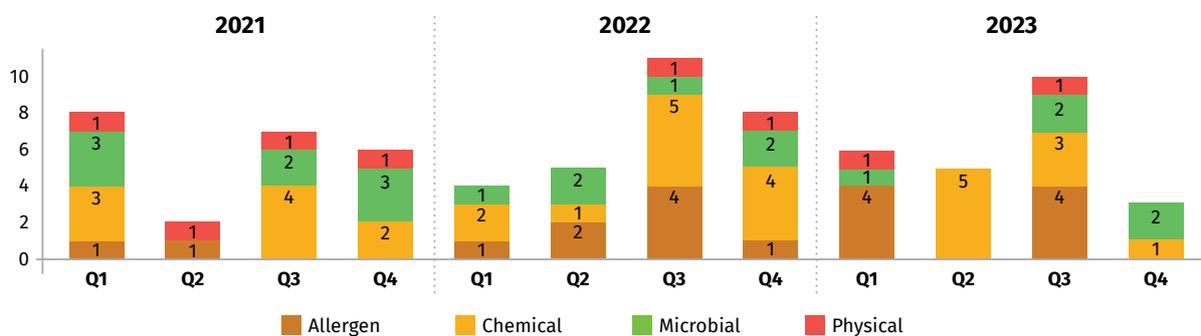


BUILDING A SAFE FOOD ECOSYSTEM

While Singapore has stringent upstream measures to keep food safe, food safety threats can arise occasionally due to the complex food supply chain. SFA has in place processes which enable us to respond and intervene in a timely manner through investigation and laboratory testing, and swiftly effect food recalls, when needed. This ensures that the public is not subjected to unnecessary risks while investigations and testing are ongoing.

In 2023, SFA effected 24 food recalls.

Figure 3.13: Number of Food Recalls by Reason



THE LABORATORY RECOGNITION PROGRAMME STRENGTHENS FOOD SAFETY CAPABILITIES IN SINGAPORE

As part of our efforts to widen our food safety net, SFA's NCFS partners with testing laboratories under the LRP to expand and strengthen their testing capabilities, contributing to the food testing ecosystem in Singapore.

Food safety is a joint responsibility. Collaboration with the industry in testing and sampling empowers the industry to contribute to the detection of food safety infringements. This partnership allows NCFS to focus on advanced technical capability development, risk assessment and regulatory standard review to address new and emerging food safety risks.

Today, about 50% of the laboratory test samples sent to SFA were tested by one of the 13 private testing laboratories under the LRP.

Figure 3.14: Number of Samples Taken

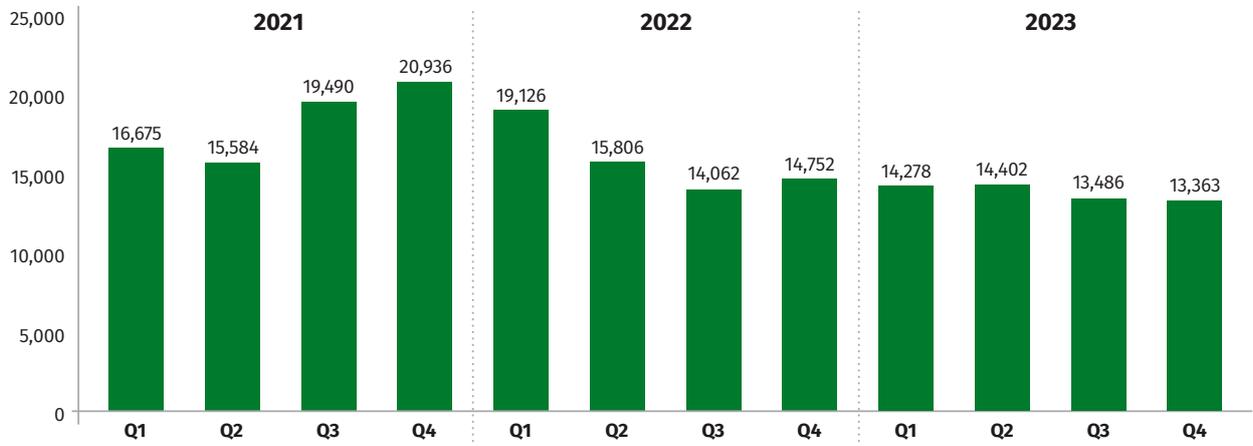
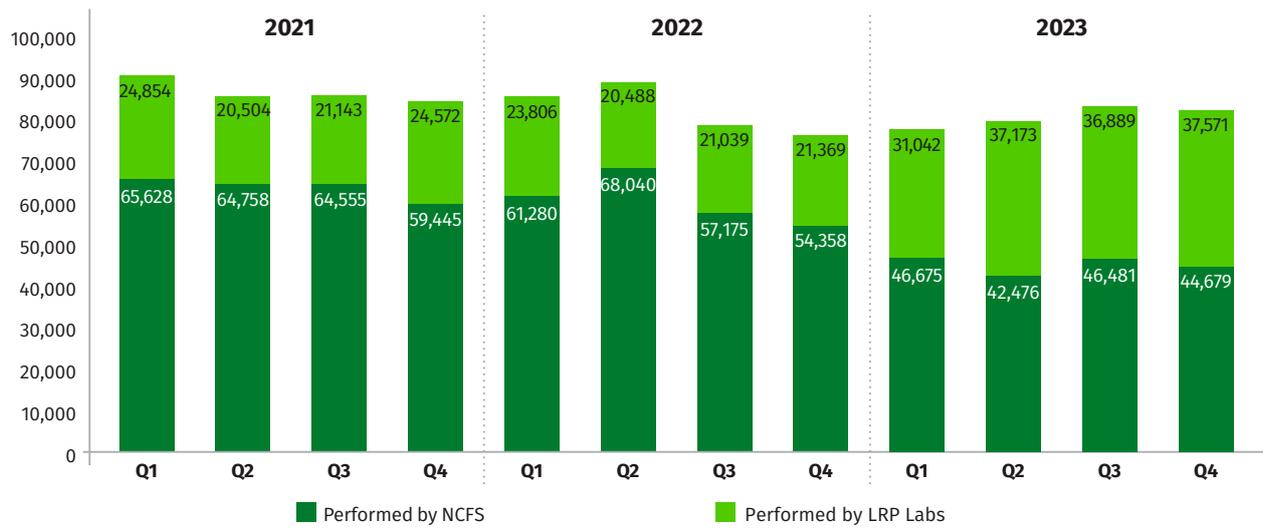


Figure 3.15: Number of Laboratory Tests Performed



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 SFA.

SAMPLE

Food samples taken by 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.

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

Includes 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-NEA hawker centres (which includes hawker centres managed by private owners, Housing Development Board (HDB) and JTC Corporation).

NEA HAWKER STALLS

Stalls located within 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.

