



MEDIA RELEASE

Suspension of Meetup @ 352 (Kin Hoi) at 6 Holland Close, #01-36; and Kemono Pte Ltd at 171 Selegie Road lifted after meeting required standards

The Singapore Food Agency (SFA) has lifted the suspension of Meetup @ 352 (Kin Hoi) and Kemono Pte Ltd today. As the licensees have implemented the required measures as stipulated by SFA, operations can be resumed.

- The Ministry of Health (MOH) and SFA had received reports of gastroenteritis involving 55 people who consumed food prepared by Meetup @ 352 (Kin Hoi) and Kemono Pte Ltd between 28 March and 19 April 2021. One of the cases was hospitalised and has since been discharged. The remaining cases either sought outpatient treatment, self-medicated, or recovered without treatment.
- To protect consumers from further public health risks, the food business operations of Meetup @ 352 (Kin Hoi) was suspended by SFA from 20 April 2021 to 27 May 2021. SFA also prohibited Kemono Pte Ltd from preparing and serving all menu items, including online orders, to Kin Hoi. Kemono Pte Ltd is a business partner of Kin Hoi and provides food preparation and cooking services for Kin Hoi's online delivery orders, in a separate facility from their own food business.
- 4 Investigations into the cause of the gastroenteritis incidents are ongoing.

Measures Taken by Meetup @ 352 (Kin Hoi) and Kemono Pte Ltd

- During the suspension period, Meetup @ 352 (Kin Hoi) and Kemono Pte Ltd have complied with measures stipulated by SFA. The licensees have disposed all ready-to-eat food, thawed food and perishable food items. They have also cleaned and sanitised their premises, including their equipment and utensils, and rectified lapses in the food preparation processes.
- Food handlers involved in food preparation have since re-attended and passed the Food Safety Course Level 1.





MEDIA RELEASE

Continuing Surveillance

Following the lifting of suspension, SFA will continue to place Meetup @ 352 (Kin Hoi) and Kemono Pte Ltd under close surveillance to ensure that they adhere to food safety requirements.

Public Advisory

- 8 To prevent the spread of disease and protect oneself from acquiring infections, individuals should practise good personal hygiene at all times. These include:
 - Washing hands with soap and water before eating and after going to the toilet;
 - Covering mouth and nose with a tissue when coughing or sneezing, and throwing the tissue away into a bin immediately; and
 - Not sharing food/drinks, eating utensils, toothbrushes or towels with others.
- 9 In the interest of maintaining a high standard of food hygiene at all eating establishments, we would also like to advise members of the public who come across poor hygiene practices in food establishments not to patronise such outlets but to report to SFA via the online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.

MINISTRY OF HEALTH AND SINGAPORE FOOD AGENCY 27 May 2021