

Two companies fined for food safety lapses

Licensed food importer Jiajiafu Trading Pte Ltd was fined \$2,000 by the Court today for processing and repacking food products at an unlicensed premises. In a separate case, Nosh Cuisine Pte Ltd was fined \$1,200 for a food safety lapse committed under the Environmental Public Health (Food Hygiene) Regulations.

2 On 15 March 2024, Singapore Food Agency (SFA) officers inspected the premises of Jiajiafu Trading Pte Ltd at 1813 Geylang Bahru and found food processing and repacking activities conducted within the premises. The company is not licensed to conduct any food processing and repacking activities. Approximately 280kg of food products were seized, including sliced chilli and pre-packed dried food products.



Illegal food processing and repacking by Jiajiafu Trading Pte Ltd (Photos: SFA)

3 Illegal food processing and repacking activities at unlicensed facilities pose a food safety risk. In Singapore, all food processing and repacking establishments must be licensed and are required to meet SFA's requirements and food safety standards. These licensed establishments are also routinely inspected by SFA. Offenders who illegally process and repack food products shall be liable on conviction to a fine not exceeding \$5,000 and, in the case of a second or subsequent conviction, to a fine not exceeding \$10,000 and/or to imprisonment for a term not exceeding three months.

Nosh Cuisine Pte Ltd

4 Between 22 and 29 May 2023, the Ministry of Health (MOH) and SFA received reports of gastroenteritis from eight Mindchamps Preschools involving 107 persons in total, which were traced to food supplied by Nosh Cuisine Pte Ltd. Eight were hospitalised and have since been discharged. MOH and SFA officers conducted a joint inspection at its premises and found that the company failed to keep its premises clean.



Floor at the preparation area near the cooking range was badly stained in grime and littered with food waste
(Photos: SFA)

5 Food safety is a joint responsibility as food can be contaminated anywhere along the food chain. While SFA continues to be vigilant and works to ensure regulatory measures are in place and properly enforced, the industry and consumers must also play their part.

6 All food establishments should ensure their premises are clean and well maintained, as well as adhere to proper food hygiene and food safety requirements. SFA will not hesitate to take firm action against anyone found to be in violation of the Environmental Public Health Act. Offenders are liable on conviction to a fine not exceeding \$2,000 and, in the case of a continuing offence, to a further fine not exceeding \$100 for every day or part thereof during which the offence continues after conviction.



MEDIA RELEASE

7 Members of the public who come across poor hygiene practices in food establishments are advised not to patronise them, and instead provide feedback via our online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.

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