

**Help maintain F&B standards by patronising eateries with good hygiene practices
(The Straits Times, 17 June 2024)**

We thank Mr Ortega Gerard James for sharing his views (Do more to raise F&B service and food hygiene standards, June 11).

We note the writer's suggestion for more "mystery audits" to be conducted at F&B establishments and would like to assure him that the Singapore Food Agency (SFA) inspects licensed food establishments regularly to ensure they comply with SFA's food safety regime.

In addition, SFA leverages data analysis to identify premises of higher regulatory concern, such as establishments with records of food safety-related feedback or suspensions, to conduct targeted checks to ensure that food served at these establishments is safe for consumers.

SFA will also be introducing a new Food Safety and Security Bill to strengthen SFA's legislative powers to better protect consumers and ensure a supply of safe food for Singapore.

Apart from ensuring that their premises are kept clean and well maintained, food operators must deploy only registered food handlers. These food handlers must pass the Workforce Skills Qualification Food Safety Course Level 1 before they can prepare food. The course trains food handlers on proper food safety and hygiene practices, including proper hand-washing techniques and the need to change to a new pair of gloves when switching between tasks. Enforcement action will be taken if food operators are found to have violated SFA's food hygiene and food safety regulations.

Members of the public can also play a part in ensuring food safety. Consumers can encourage the food industry to maintain high standards by patronising exemplary food establishments with good food safety and hygiene practices.

Consumers may refer to SFA's website for the track records of licensed establishments (www.sfa.gov.sg/tools-and-resources/track-records). Those who come across poor food safety practices in food establishments can also give details to SFA via the online feedback form (www.sfa.gov.sg/feedback) for us to investigate to ensure food safety for all consumers.

Siti Suriani Abdul Majid

Senior Director

Joint Operations Division

Singapore Food Agency

Replies

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