

Two companies fined for food safety lapses

Two companies have been fined by the Court for food safety lapses:

- (1) Sidecar Pte Ltd, a food processing operator was fined \$3,800 today for carrying out unapproved trade activities in a Singapore Food Agency (SFA) licensed premises,
- (2) +Robert Catering Services Pte Ltd was fined \$2,100 on 31 July 2024 following cases of gastroenteritis incidents.

Sidecar Pte Ltd fined for processing pet food in an SFA-licensed establishment

2 Sidecar Pte Ltd was licenced to operate a food processing establishment at the premises. However, during an inspection on 15 February 2023, SFA officers found that it had contravened SFA's licensing conditions with the unauthorised processing and packing of pet food at its premises. SFA found pet food products in the walk-in freezer room, as well as pet food packaging materials such as tubs, lids and glass jar in the dry storage area and office in the premises.



Pet food found in premises (Photos by: SFA)

3 All operators of food processing and storage establishments must adhere to SFA's licensing conditions and are responsible for ensuring the hygiene of food products manufactured in the establishment. Operators are required to have a good understanding of the specifications and proper application of the food processing equipment used at their premises, as well as the cleaning and sanitation regime to maintain the equipment to ensure the safe processing of food. They are also required to ensure that the food products adhere to the Sale of Food Act and Food Regulations.

+Robert Catering Services Pte Ltd fined \$2,100 for food safety offences

4 On 18 May 2023, the Ministry of Health (MOH) and SFA received reports of gastroenteritis incidents affecting 37 individuals across four St Luke's ElderCare Centres, all of whom had consumed catered lunch meals supplied by +Robert Catering Services Pte. Ltd. One was hospitalised and had since been discharged.

5 MOH and SFA conducted a joint investigation at +Robert Catering Services Pte. Ltd.'s premises at 5 Kaki Bukit Rd 2 on 19 May 2023. A total of 12 food samples were collected, of which three were found to have *Bacillus Cereus* count that had exceeded the limit stipulated

in the regulations. The three ready-to-eat food items are: (i) Stir-Fry Cabbage with Mushroom, Carrot & Baby Corn; (ii) Stir-Fry Cabbage; and (iii) Braised Tau Pok.

6 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 take enforcement action against food operators who do not adhere to food safety regulations. Offenders are liable on conviction to a fine not exceeding \$10,000 and/or to imprisonment for a term not exceeding 12 months.

7 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 that regulatory measures are in place and properly enforced, the industry and consumers must also play their part. Members of the public who come across poor food safety 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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