

Food processing establishment fined \$5,000 for failing to keep its premises clean and improper storage of food

Traditional Kueh Baulu Trading, a food processing establishment, was fined \$5,000 by the Court today for failing to keep its premises clean and improper storage of food.

2 During a routine inspection on 2 April 2020, Singapore Food Agency (SFA) officers uncovered multiple hygiene lapses at the licensee's premises. These include:

- Widespread cockroach infestation within the premises;
- Structural damages to the floor, wall and ceiling;
- Poor housekeeping, resulting in presence of cobwebs and dusty walls; and
- Improper storage of food and food ingredients

3 In the interest of public health, the operating licence of the licensee was suspended by SFA for a total of 7 days from 7 April 2020 to 13 April 2020. The suspension was lifted after the licensee had rectified the lapses and took measures to improve the cleanliness of its premises.



Raw food ingredients were stored with finished food products. Live cockroaches were also found within the premises. (Photos: SFA)



The premises had dusty walls as a result of poor housekeeping (Photo: SFA)

4 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.

5 All food operators should ensure that their premises are clean and well-maintained, and staff are adequately trained on proper food safety management. SFA will take enforcement action against food operators who do not adhere to regulations or comply with food hygiene and food safety requirements. For each offence, offender is liable on conviction to a fine not exceeding \$5,000 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.

6 Members of the public who come across poor hygiene practices in food establishments are advised not to patronise them and provide feedback via our online feedback form (www.sfa.gov.sg/feedback) or call our Contact Centre at 6805 2871 with details for our follow-up investigations.

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