

MEDIA RELEASE

Lifting of suspension of Rasel Catering Singapore Pte Ltd at 253 Pandan Loop Singapore 128432

The Singapore Food Agency (SFA) has lifted the suspension of Rasel Catering Singapore Pte Ltd located at 253 Pandan Loop Singapore 128432 today. As the licensee has implemented the required measures as stipulated by SFA, operations can be resumed.

2 The Ministry of Health (MOH) and SFA received reports of gastroenteritis involving 345 persons after consuming food prepared by Rasel Catering Singapore Pte Ltd between 8 and 16 November 2022. None were hospitalised. To protect consumers from further public health risks, the food business operations of Rasel Catering Singapore Pte Ltd was suspended by SFA from 18 November to 29 December 2022.

Measures taken by Rasel Catering Singapore Pte Ltd

3 During the suspension period, Rasel Catering Singapore Pte Ltd has complied with measures stipulated by SFA. The company has disposed all ready-to eat food, thawed food and perishable food items, and cleaned and sanitised their premises, including equipment and utensils, and disinfected food preparation surfaces, tables and floors. Food handlers have re-attended and passed the Food Safety Course Level 1, and the Food Hygiene Officer has re-attended and passed the WSQ Conduct Food & Beverage Hygiene Audit course.

4 Rasel Catering Pte Ltd has also taken additional steps, such as cleaning the air conditioners and exhaust hoods in their premises.

Continuing surveillance and enforcement

5 Following the lifting of suspension, SFA will continue to place Rasel Catering Singapore Pte Ltd under close surveillance to ensure that they adhere to food safety requirements.

6 SFA is considering the findings from the investigations into the outbreak of gastroenteritis and will not hesitate to take enforcement action if food operators are found to be in violation of the Environmental Public Health (Food Hygiene) Regulations. Offenders are liable on conviction to a fine not exceeding \$2,000 and, in the case of a continuing offence, to

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a further fine not exceeding \$100 for every day or part thereof during which the offence continues after conviction. Food safety is a joint responsibility, and SFA would like to remind food operators to observe good food and personal hygiene practices at all times.

Public advisory

7 In the interest of maintaining a high standard of food hygiene at all food 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.

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

MINISTRY OF HEALTH AND SINGAPORE FOOD AGENCY

29 December 2022