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GOODWOOD PARK HOTEL BAKERY SUSPENDED FOR LAPSES

76 food poisoning cases reported; joint NEA-MOH-AVA investigations ongoing

Singapore, 22 April 2016 – The National Environment Agency (NEA), Ministry of Health (MOH), and Agri-Food & Veterinary Authority of Singapore (AVA) are investigating several food poisoning incidents that happened between 15 March 2016 and 16 April 2016, traced to the consumption of durian pastries prepared at Goodwood Park Hotel, located at 22 Scotts Road. As of 21 April 2016, a total of 76 cases were reported to have been affected, and further investigations are ongoing.

2 To protect consumers from public health risks, NEA has suspended the licence of Goodwood Park Hotel's bakery and required Goodwood Park Hotel Ltd to cease the production, sale and distribution of all pastries that are prepared by their bakery and to dispose of all pastries prepared there, with effect from 22 April 2016 until further notice. NEA has also required the hotel to clean and sanitise the bakery, including equipment, utensils, work surfaces and toilets, and review and rectify the lapses in food preparation processes identified during the joint inspections.

3 When the first incident was notified on 15 March 2016, MOH immediately initiated epidemiological investigations and NEA inspected the bakery's premises on 16 March 2016. MOH stepped up investigations and inspected the bakery's premises of Goodwood Park Hotel on 4 April 2016 after the second incident was reported. Subsequently on 13 April 2016, the three agencies conducted joint investigations at Goodwood Park Hotel when more incidents linked to their durian pastries were reported. MOH's epidemiological investigations found that the consumption of Goodwood Park Hotel durian pastries was the only common epidemiological link. Some lapses in food handling were found at Goodwood Park Hotel's durian pastry kitchen of the bakery. The premises was however found to be clean with proper housekeeping and refuse management. No signs of pest activity and hygiene lapse were detected.

4 AVA has conducted upstream checks at the suppliers of food ingredients supplied to Goodwood Park Hotel, including durian pulp. So far, no food safety lapses have been found at the suppliers' establishments. There were also no other complaints of food poisoning from other establishments that used the durian pulp from the same supplier.

5 MOH has collected stool samples from the affected cases and food handlers, which have been sent for screening. Only those who are certified medically fit will be allowed to resume work after medical clearance by MOH, when the bakery is allowed to resume

operations. All food handlers working in the bakery are also required to re-attend and pass the Basic Food Hygiene Course, before they can resume work as food handlers. MOH and NEA are monitoring the situation closely.

6 Based on our joint investigation findings, NEA will take the necessary enforcement actions against the licensee if hygiene infringements are found. Licensed food operators have the responsibility to put in place systems and processes to ensure high hygiene standards are observed by their food handlers at all times. Food operators are also reminded to ensure that all food handlers are registered with the NEA and that they do not engage in any food preparation if they are sick. Food retail outlets are inspected regularly and strict enforcement action will be taken against any errant food retail outlets. Members of the public are advised to report such incidents by calling our 24-hour NEA Contact Centre at 1800-CALL-NEA (1800-2255-632).

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