

MEDIA RELEASE

Lifting of suspension of Nosh Cuisine Pte Ltd at 171 Kampong Ampat, #05-12 and #06-10, KA Foodlink, Singapore 368330

The Singapore Food Agency (SFA) has lifted the suspension of Nosh Cuisine Pte Ltd located at 171 Kampong Ampat, #05-12 and #06-10, KA Foodlink, Singapore 368330 today. As the licensee has implemented the required measures as stipulated by SFA, operations can be resumed.

2 The Ministry of Health (MOH), Early Childhood Development Agency (ECDA), and SFA received reports of gastroenteritis involving 107 persons (96 children and 11 staff) after consuming food prepared by Nosh Cuisine Pte Ltd between 15 and 29 May 2023. Eight were hospitalised. The rest had either received outpatient treatment, self-medicated, or recovered without treatment. To protect consumers from further public health risks, the food business operations of Nosh Cuisine Pte Ltd was suspended by SFA from 30 May to 27 July 2023.

Measures taken by Nosh Cuisine Pte Ltd

3 During the suspension period, Nosh Cuisine 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 Officers have re-attended and passed the WSQ Conduct Food & Beverage Hygiene Audit course.

4 Nosh Cuisine Ltd has also taken additional steps, such as replacing their chiller and installing additional handwash stations.

Continuing surveillance and enforcement

5 Following the lifting of suspension, SFA will continue to place Nosh Cuisine Pte Ltd under close surveillance to ensure that it adheres to food safety requirements.

6 SFA is considering the findings from the investigations into the outbreak of gastroenteritis and will take enforcement action if Nosh Cuisine Pte Ltd is found to have violated the Environmental Public Health (Food Hygiene) Regulations. Offenders are liable on

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conviction to a fine not exceeding \$2,000 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. 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 establishments 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

27 July 2023