



## **MEDIA RELEASE**

### **Lifting of suspension of Shiok Kitchen Catering Pte Ltd's food business operations**

The Singapore Food Agency (SFA) has lifted the suspension of Shiok Kitchen Catering Pte Ltd located at 1 Senoko Avenue, #05-02, Singapore 758297 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 125 persons after consuming food prepared by Shiok Kitchen Catering Pte Ltd between 4 and 9 Dec 2023. Those affected either sought outpatient treatment, self-medicated, or recovered without treatment. None were hospitalised. To protect consumers from further public health risks, the food business operations of Shiok Kitchen Catering Pte Ltd was suspended by SFA since 14 Dec 2023 and the suspension was lifted on 5 Jan 2024.

#### **Measures taken by Shiok Kitchen Catering Pte Ltd**

3 During the suspension period, Shiok Kitchen Catering 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. Shiok Kitchen Catering Pte Ltd has also taken additional steps, such as replacing their undercounter chiller, kitchen scale and ice storage boxes. Pest control treatments have also been conducted in their premises.

## **Continuing surveillance and enforcement**

4 Following the lifting of suspension, SFA will continue to place Shiok Kitchen Catering Pte Ltd under close surveillance to ensure that it adheres to food safety requirements.

5 SFA is considering the findings from the investigations into the outbreak of gastroenteritis and will take enforcement action if Shiok Kitchen Catering Pte Ltd is found to have violated 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 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**

6 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](http://www.sfa.gov.sg/feedback)) with details for our follow-up investigations.

7 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**

5 January 2024