



JOINT MEDIA RELEASE

FOR IMMEDIATE RELEASE

JOINTLY ISSUED BY NEA, MOH AND AVA

POW SING KITCHEN SUSPENDED AS A PRECAUTIONARY MEASURE

More cases now linked to outbreak of gastroenteritis; joint NEA-MOH-AVA investigations ongoing

Singapore, 16 July 2016 – Following the announcement of the suspension of Pow Sing Restaurant located at 63-65 Serangoon Garden Way on 13 July 2016, another 10 suspected cases of gastroenteritis have been reported by patrons who consumed food at Pow Sing Kitchen, located at 59 Serangoon Garden Way. The Ministry of Health (MOH), National Environment Agency (NEA) and Agri-Food & Veterinary Authority of Singapore (AVA) have thus widened the investigations to include Pow Sing Kitchen.

2. As a precautionary measure, to protect consumers from public health risks, NEA has suspended the licence of Pow Sing Kitchen with effect from 16 July 2016, until further notice. Similar to the suspension of Pow Sing Restaurant, NEA has required the operator of Pow Sing Kitchen to dispose all ready-to-eat food, thawed food and perishable food items, conduct thorough cleaning and sanitising of its premises including equipment, utensils, work surfaces and toilet, whilst investigations are ongoing to ascertain the cause or contributing factors to the outbreak.

3. AVA has collected food samples from Pow Sing Kitchen, and will be conducting upstream checks on the suppliers of food ingredients to Pow Sing Kitchen. Laboratory tests are ongoing.

4. MOH will be collecting stool samples from the affected cases and the operator's food handlers will be sent for stool screening. Only food handlers who are tested to be free of food poisoning pathogens, and have re-attended and passed the Basic Food Hygiene Course will be allowed to resume work. MOH and NEA will continue to monitor the situation closely.

5. Based on our joint investigation findings, NEA will take the necessary enforcement actions against the operator for any hygiene infringements 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).

Update on Pow Sing Restaurant gastroenteritis outbreak

6. MOH has received more notifications of gastroenteritis linked to consumption of food from Pow Sing Restaurant. As at 16 July 2016, a total of 84 cases have been verified to be affected.