



## **SPIZE RESTAURANT AT RIVER VALLEY ROAD SUSPENDED FOR LINKS TO OUTBREAK OF GASTROENTERITIS**

*49 gastroenteritis cases reported to date; joint MOH-NEA-AVA investigations ongoing*

**Singapore, 9 November 2018** – The Ministry of Health (MOH), National Environment Agency (NEA) and Agri-Food & Veterinary Authority of Singapore (AVA) are investigating several cases of gastroenteritis traced to the consumption of food prepared at Spize Restaurant, located at 409 River Valley Road. As of 9 November 2018, a total of 49 cases were verified to be affected, and 21 cases have been hospitalised. Investigations are ongoing.

2 MOH, NEA and AVA were first notified of the cases on 7 November 2018 and conducted a joint inspection of the restaurant's premises on the same day. Several hygiene lapses were observed, including leaving ready-to-eat food uncovered in a chiller, not providing soap for hand-washing (soap dispenser was faulty) and slotting knives for preparing ready-to-eat food in the gap between the food preparation tables. The operator has been instructed to rectify them immediately.

3 To protect consumers from public health risks from the continued operation of the foodshop, NEA has suspended the licence of Spize Restaurant at River Valley Road with effect from 9 November 2018, and required it 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 toilets, and review and rectify the lapses in food preparation processes identified during the joint inspection. The suspension will be in place until NEA is satisfied that the public health risks have been addressed.

4 AVA has collected food and environmental samples from Spize Restaurant at River Valley Road, as part of the investigation. Laboratory tests are ongoing.

5 MOH has collected stool samples from some of the affected cases and referred restaurant's food handlers for stool screening.

6 Based on our joint investigation findings, NEA will take the necessary enforcement actions against the operator for the 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).

**Issued by Ministry of Health, National Environment Agency and Agri-Food & Veterinary Authority  
On 9 November 2018**