

MEDIA RELEASE

Suspension of Chilli Api Catering Pte Ltd (located at 3015 Bedok North Street 5 #05-26/#06-19/#06-24/#06-27/15, Shimei East Kitchen) lifted after meeting required standards

The Singapore Food Agency (SFA) has lifted the suspension of Chilli Api Catering Pte Ltd's food business operations 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 had received reports of gastroenteritis involving 129 persons who consumed food prepared by Chilli Api Catering Pte Ltd between 10 and 13 March 2021. 23 persons were hospitalised and they have since been discharged. The remaining cases either sought outpatient treatment, self-medicated, or recovered without treatment. To protect consumers from further public health risks, the food business operations of Chilli Api Catering Pte Ltd was suspended by SFA from 14 March to 30 April 2021.

3 Investigation into the cause of the gastroenteritis illness is ongoing.

Measures Taken by Chilli Api Catering Pte Ltd

4 During the suspension period, Chilli Api Catering Pte Ltd has complied with measures stipulated by SFA. The licensee has disposed all ready-to-eat food, thawed food and perishable food items, and also cleaned and sanitised their premises, including their equipment and utensils.

5 Food handlers who will be involved in food preparation have since re-attended and passed the Basic Food Hygiene course. The Food Hygiene Officers¹ (FHO) for Chilli Api Catering Pte Ltd have also undergone retraining and passed the WSQ Conduct Food and Beverage Hygiene Audit course.

Continuing Surveillance

¹ Under the enhanced Food Hygiene Officer (FHO) scheme announced in December 2018, if the licence of a food establishment is suspended, all its Food Hygiene Officers are required to re-attend the WSQ Conduct Food and Beverage Hygiene Audit course, and the premises must have a trained FHO before it resumes operations.



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

Public Advisory

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.

8 In the interest of maintaining a high standard of food hygiene at all eating establishments, we would also like to advise members of the public who come across poor hygiene practices in food establishments not to patronise such outlets but to report to SFA via the online feedback form (www.sfa.gov.sg/feedback) with details for our follow-up investigations.

MINISTRY OF HEALTH AND SINGAPORE FOOD AGENCY

30 April 2021