

Suspension of Hooi Kee Eating House (190 Clemenceau Avenue, #01-19/20, Singapore Shopping Centre) lifted after meeting required standards

The Singapore Food Agency (SFA) has lifted the suspension of Hooi Kee Eating House's (located at 190 Clemenceau Avenue, #01-19/20, Singapore Shopping Centre) 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 a cluster of two typhoid fever cases who were reported to have symptoms including fever, headache, diarrhoea and cough, after consuming food prepared by Hooi Kee Eating House on several occasions from 2 January to 18 January 2021. Both cases were hospitalised, and they have since been discharged.

3 To protect consumers from further public health risks, the food business operations of Hooi Kee Eating House was suspended by SFA from 11 February 2021 to 18 March 2021.

4 No significant hygiene lapses were detected during a joint investigation of their premises by MOH and SFA on 11 February 2021. There have also been no further notifications of typhoid fever cases linked to Hooi Kee Eating House.

Measures Taken by Hooi Kee Eating House (190 Clemenceau Avenue, #01-19/20, Singapore Shopping Centre)

5 During the suspension period, Hooi Kee Eating House 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.

6 Food handlers who will be involved in food preparation have since re-attended and passed the Basic Food Hygiene course. The Food Hygiene Officer¹ (FHO) for Hooi Kee Eating House has also undergone retraining and passed the WSQ Conduct Food and Beverage Hygiene Audit course.

Continuing Surveillance

7 Following the lifting of suspension, SFA will continue to place Hooi Kee Eating House under close surveillance to ensure that it adheres to food safety requirements.

Public Advisory

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.

9 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

18 March 2021

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.