



MEDIA RELEASE

Suspension of Meetup @ 352 (Kin Hoi)'s food business operations at 6 Holland Close, #01-36; and prohibition of Kemono Pte Ltd at 171 Selegie Road from preparing and serving menu items to Kin Hoi

The Ministry of Health (MOH) and the Singapore Food Agency (SFA) are investigating an incident of gastroenteritis affecting a total of 15 people, who were reported to have gastroenteritis symptoms after consuming food prepared by Meetup @ 352 (Kin Hoi), located at 6 Holland Close, #01-36, between 28 March and 15 April 2021. MOH and SFA were notified of the most recent incident on 19 April 2021. One of the cases was hospitalised and has since been discharged.

- In view of the suspected ongoing transmission, SFA has issued a direction to suspend Meetup @ 352 (Kin Hoi)'s food business operations with effect from 20 April 2021 until further notice.
- 3 SFA has also prohibited Kemono Pte Ltd, located at 171 Selegie Road, from preparing and serving all menu items, including online orders, to Kin Hoi. Kemono Pte Ltd is a business partner of Kin Hoi and provides food preparation and cooking services for Kin Hoi's online delivery orders, in a separate facility from their own food business.
- All food handlers working in Meetup @ 352 (Kin Hoi) are required to reattend and pass the Food Safety Course Level 1, before they can resume work as food handlers. Meetup @ 352 (Kin Hoi) is also required to clean and sanitise the premises, including equipment and utensils.
- 5 Kemono Pte Ltd is required to disinfect food preparation surfaces and floors, and ensure good hygiene maintenance of wash basins.





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Food safety is a joint responsibility. SFA would like to remind food operators to observe good food and personal hygiene practices at all times. SFA will not hesitate to take firm action against anyone found to be in violation of the Environmental Public Health Act. 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

21 April 2021