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**No. S 237**

**SALE OF FOOD ACT  
(CHAPTER 283)**

**FOOD (AMENDMENT) REGULATIONS 2020**

In exercise of the powers conferred by section 56(1) of the Sale of Food Act, the Minister for the Environment and Water Resources makes the following Regulations:

**Citation and commencement**

1. These Regulations are the Food (Amendment) Regulations 2020 and come into operation on 3 April 2020.

**Deletion and substitution of regulation 35**

2. Regulation 35 of the Food Regulations (Rg 1) is deleted and the following regulation substituted therefor:

**“Microbiological standards**

**35.—**(1) A person must not import, sell, manufacture or produce for sale, any article of ready-to-eat food that does not comply with any relevant microbiological standard specified in the Eleventh Schedule.

(2) In these Regulations, “ready-to-eat food” —

(a) means any article of food that is made available for sale for direct human consumption without the need for cooking or any other form of processing to eliminate, or reduce to a microbiological standard specified in the Eleventh Schedule, any pathogenic or other micro-organism of concern in the article of food; and

- (b) includes cup noodles, fruit juice cordial, squash or syrup, powdered beverages and other concentrated food which are meant to be reconstituted or diluted with fluids before consumption.”.

### **Deletion and substitution of Eleventh Schedule**

3. The Eleventh Schedule to the Food Regulations is deleted and the following Schedule substituted therefor:

#### “ELEVENTH SCHEDULE

Regulation 35

#### MICROBIOLOGICAL STANDARDS FOR READY-TO-EAT FOOD

#### PART 1

#### ENTEROBACTERIACEAE AND *ESCHERICHIA COLI*

1. The amount of Enterobacteriaceae (including *Escherichia coli* of any strain) detected in any ready-to-eat food, other than the ready-to-eat food mentioned in paragraph 2, must be less than 10,000 colony forming units per gram (for solid food) or millilitre (for liquid food).
2. Paragraph 1 does not apply to any ready-to-eat food —
  - (a) that is fresh fruit, fresh vegetable or ripened cheese; or
  - (b) that contains as an ingredient one or more of the ready-to-eat food mentioned in sub-paragraph (a).
3. The amount of *Escherichia coli* of any strain detected in any ready-to-eat food must be less than 100 colony forming units per gram (for solid food) or millilitre (for liquid food).

PART 2  
PATHOGENS

1. The amount of pathogen of the type specified in the first column of the following table that is detected in any ready-to-eat food must be less than the number of colony forming units specified for that pathogen in the second column of the table:

| <i>Pathogen</i>                                 | <i>Colony forming units<br/>per gram (for solid food)<br/>or millilitre (for liquid food)</i> |
|---|---|
| <i>Bacillus cereus</i>                          | 200   |
| <i>Clostridium perfringens</i>                  | 100   |
| Coagulase-positive <i>Staphylococcus aureus</i> | 100   |

2. Where any ready-to-eat food is a type of ready-to-eat raw seafood, the amount of *Vibrio parahaemolyticus* detected in the ready-to-eat food must be less than 100 colony forming units per gram (for solid food) or millilitre (for liquid food).

3. Any pathogen not mentioned in paragraph 1 or 2 (whether common, or introduced in any way, to the ready-to-eat food) must not be detected in any ready-to-eat food.”.

*[G.N. Nos. S 515/2006; S 195/2011; S 175/2012;  
S 444/2012; S 493/2013; S 816/2014; S 49/2016;  
S 152/2017; S 302/2017; S 146/2018; S 59/2019;  
S 580/2019]*

Made on 31 March 2020.

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(To be presented to Parliament under section 56(4) of the Sale of Food Act).