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**ENVIRONMENTAL PUBLIC HEALTH ACT
(CHAPTER 95)**

**ENVIRONMENTAL PUBLIC HEALTH
(FOOD HYGIENE) (AMENDMENT)
REGULATIONS 2011**

In exercise of the powers conferred by section 111 of the Environmental Public Health Act, the National Environment Agency, with the approval of the Minister for the Environment and Water Resources, hereby makes the following Regulations:

Citation and commencement

1. These Regulations may be cited as the Environmental Public Health (Food Hygiene) (Amendment) Regulations 2011 and shall come into operation on 15th February 2012.

Amendment of regulation 2

2. Regulation 2 of the Environmental Public Health (Food Hygiene) Regulations (Rg 16) (referred to in these Regulations as the principal Regulations) is amended by inserting, immediately before the definition of “chilled fresh”, the following definition:

““catering establishment” means a catering establishment as described in the First Schedule to the Act;”.

New regulations 13A and 13B

3. The principal Regulations are amended by inserting, immediately after regulation 13, the following regulations:

“Sale and supply of catered food

13A.—(1) Subject to paragraph (2), no licensee of a catering establishment shall sell or supply any food for consumption which has been maintained at a temperature not below 5 °C and not above 60 °C for an aggregate period exceeding 4 hours after it was first prepared for consumption.

(2) Paragraph (1) shall not apply in relation to any prepacked food which is sold or supplied —

- (a) sealed in its original packaging or wrapping; and
- (b) stored in accordance with any storage condition specified on its packaging or wrapping.

(3) Any licensee who contravenes paragraph (1) shall be guilty of an offence.

(4) Nothing in this regulation shall affect any obligation of a licensee of a catering establishment under the Act to ensure that any food sold or supplied by him is fit for human consumption.

(5) In this regulation and regulation 13B —

(a) food is first prepared for consumption —

(i) in the case of food which is cooked, when any component of the food is first wholly or partially cooked;

(ii) in the case of food which is ordinarily consumed raw, when any component of the food is first sliced, peeled or otherwise prepared for consumption; or

(iii) in the case of prepacked food, when the packaging or wrapping of the prepacked food is first opened,

and in the case of food which consists of any combination of food referred to in sub-paragraph (i), (ii) or (iii), at the earliest time that any component of the food is first prepared for consumption, determined in accordance with sub-paragraph (i), (ii) or (iii), as the case may be; and

(b) “prepacked food” means any food packed or made up in advance ready for sale in a package or wrapper and which is subject to the labelling requirements of regulation 5 of the Food Regulations (Cap. 283, Rg 1) and not exempted by regulation 6 of those Regulations.

Time-stamping of catered food

13B.—(1) Subject to paragraph (6), every licensee of a catering establishment shall, when preparing any food —

- (a) that is sold or supplied packed in a package or wrapper, affix to each package or wrapper containing the food a label that meets the requirements in paragraph (2);