

Food preparation and handling at temporary fair food stall

The preparation and handling of food at temporary fair food stalls may be allowed if there are proper supporting facilities such as washing facilities (a sink connected to clean piped water supply and waste water discharge), storage with temperature control (freezer, chiller, food warmer, etc.), as well as covered display showcases for food items.

As such food are prepared in a temporary set-up, extensive food preparation such as processing and preparation of raw food such as degutting of fish and cutting of raw meat or vegetables are not allowed on site. Fresh seafood and meat must be stored at 4°C and below at all times in a freezer or chiller.

Please refer to the two lists below on (a) Food items which are “Not Allowed” for sale at temporary fairs and (b) Food items which are allowed for sale only if the stipulated conditions are met. SFA will periodically update the list upon our review.

(a) Sale of the following food items are not allowed at temporary fairs

- Dishes that include ready-to-eat raw fish, seafood or meat, e.g. sushi and sashimi and raw oysters.
- Dishes that are prepared using a mixture of raw ready-to-eat food items, e.g. salad, Vietnamese/Chinese fresh spring roll, and Chinese/Malay Rojak.
- Dishes that consist of food items displayed openly at ambient temperature for consumers to hand-pick the food items

(b) Sale of following food items are permitted at temporary fairs, provided the conditions stipulated are met

S/n	Type of Dish/Drink	Conditions
1	Pre-packed ice	Only pre-packed food grade ice from ice factories can be used, and they must be clearly labelled.
		For ice used for food preparation, only ice cube or tube shall be permitted.
		Pre-packed ice should preferably be stored in the freezer. If other storage containers are used, it shall only be used for the purpose of storage of ice and storage must be in such a manner that does not give rise to contamination. .
2	Milk-based drinks	All milk and milk-based drinks must be kept at 4°C and below. <ul style="list-style-type: none">• Dispensers for drinks should be equipped with temperature control.• Bottled drinks should preferably be stored in a chiller with temperature gauge. .
3	Pre-mixed drinks	Pre-mixed drinks shall be obtained from approved sources. Preparation of drinks must not be carried out on the floor and must not give rise to any spillage, and/or other cleanliness and hygiene issues.
		Drinks must be dispensed using dispensers. Scooping of drinks from the tub is not permitted.
4		Equipment used for preparation of such drinks, such as blenders and mixers, must be washed after each use.

	Drinks that are prepared per cup upon order	Syrups and other liquid toppings used must be dispensed from pump dispensers, squirt bottles and/or capped bottles.
5	Shaved ice desserts	<p>Only the use of enclosed ice-shaving machine is permitted. There must not be any shaving/handling of exposed ice blocks.</p> <p>Syrups and other liquid toppings used must be dispensed from pump dispensers, squirt bottles and/or capped bottles.</p> <p>If fresh fruits peel/husk are used as containers to hold or serve the food for consumers, they must be properly stored in the chiller. Such peel/husk must not be stacked or stored in any manner that may give rise to contamination.</p>
6	Fruit juices(including sugar cane juice)	<p>Fruit juices that are prepared in advance and not upon each order, must be stored in enclosed containers (e.g. bottles or cups with lids) and kept in chillers.</p> <p>Fruits/sugar cane shall be properly stored prior to preparation/milling. They must not be placed on the floor or in a bucket of water to prevent contamination.</p> <p>Only the use of enclosed sugar cane milling machine is permitted.</p>
7	Magic Ice Cream / Traditional Rainbow Ice Sticks	<p>Only pre-packed drinks obtained from approved sources can be used for such purpose. Mixing of syrups for making of ice sticks is not permitted.</p> <p>The use of milk or milk-based ingredients/liquids is not permitted as curdling of milk in containers used for making ice sticks may give rise to hygiene concerns.</p> <p>Making of ice-sticks must not be carried out on the floor and must not give rise to any spillage, and/or other cleanliness and hygiene issues.</p> <p>Ice sticks shall be properly stored and kept covered to prevent contamination.</p>
8	Ice Cream	<p>If fresh milk is used in making of ice-cream onsite, the milk must be pasteurised and be stored in a chiller at 4°C or below. Any unused milk or milk-based ingredients/liquids should preferably be disposed of at the end of each operation day.</p> <p>Ice-cream which is not made onsite (e.g. pre-packed or scooped) must be obtained from approved sources.</p> <p>Ice-cream must be stored in a freezer with temperature gauge.</p> <p>Containers shall be provided to store ice-cream cones, wafers etc.</p>
9	Cut Fruits	Cut fruits must be stored in a chiller with temperature gauge.
10	Kebab	The kebab grilling counter must be located within the demarcated stall area. Where possible, the grilling counter should be sited away from thoroughfare to minimise heat exposure for customers.

Note: Please note that if items which pose safety concerns (e.g. dry ice and liquid nitrogen etc.) are used, operators should provide suitable safety advisory to consumers (e.g. through labelling and display of notices etc.).

