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MEDIA RELEASE

Launch of Food Safety Guidelines to Support Wider Adoption of Food Vending Machines and Ready Meals Formats

1. The Technical Reference (TR) 57 – Guidelines on Food Safety and Good Hygiene Practices for the Vending Industry¹ was launched today by Senior Parliamentary Secretary for Ministry of Trade & Industry and Ministry of Education, Ms Low Yen Ling, at VendFest held in conjunction with AsiaMalls Foodie Festival YAS!.
2. Developed by Singapore Manufacturing Federation-Standards Development Organisation (SMF-SDO) and SPRING Singapore, TR 57 covers areas such as design and structure, cleanliness and maintenance, food hygiene and temperature controls, food transportation and the location of the machines. It provides the vending industry with a set of good practices and guidelines when planning for and operating vending machines. TR 57 will also be useful for food vending machine operators to help meet licensing requirements set by the National Environment Agency (NEA)².
3. As part of the Food Services Industry Transformation Map (ITM) launched last year, food companies are encouraged to use innovative business formats such as food vending machines and retailing of ready meals to better meet the needs of consumers while optimising manpower. Advanced food technologies³ also spurred the development of new and interesting products that can be distributed via vending machine. This presents fresh growth opportunities for businesses. With a

¹ TR 57 was developed by a Working Group under the purview of the Food Standards Committee (FSC). The FSC is one of the standards committees of the industry-led Singapore Standards Council set up by SPRING Singapore, the national standards body.

² For more information on NEA's Food Vending Machine Licence, please visit www.nea.gov.sg/services-forms/licences-permits-building-plan-clearances/food-retail-industry/food-vending-machine

³ Food companies can leverage techniques, such as cook-chill and cook-freeze, to ensure high quality and taste of ready meals, while retaining its nutritional value.

growing interest in the use of food vending machines, companies can use TR 57 as a guide as they implement the use of food vending machines as a business format.

4. “Guidelines like TR 57 will give Singapore companies the confidence to innovate new products and services, and also protect consumers by ensuring the food safety of these products dispensed by machines. In support of industry transformation, we encourage more industry players to work with SPRING to develop and use Quality and Standards to enable the continued success of Singapore enterprises in the future economy,” said Ms Choy Sauw Kook, Assistant Chief Executive, Quality and Excellence, SPRING Singapore.
5. Said Ms Jocelyn Chng, Co-convenor of Working Group for TR 57, “The F&B industry is undergoing an exciting transformation with vending machines being one of the productive solutions to help local food companies reach out to a wider market. The launch of TR 57 is timely and necessary in setting the standards for the vending industry. This helps companies grow their business in a lean manpower environment without compromising on hygiene and food safety.”
6. “TR 57 provides good hygiene practices for new vending operators to follow. Key operational guidelines like specifying the appropriate temperature range for the storage of ready meals from vending machines, are practical for new players entering the food vending industry,” said Ms Jae Teo, Managing Director of Royal Vending, one of the pioneer vending machine operators in Singapore.
7. Mr Sunny Koh, Deputy President of SMF and Chairman of SMF’s F&B Industry Group said “The Food Standards Committee (FSC), supported by SMF-SDO, works closely with key stakeholders to develop standards to address national initiatives and meet industry needs. So far this year, they have developed standards to drive functional food development and adoption of vending machine as a business format. Moving forward, FSC will explore the development of new standards to support growth opportunities in the food sector.”



8. SMF-SDO will be scheduling workshops over the next few months to help the industry implement TR 57 effectively. The workshops will provide practical advice on the implementation process of TR 57.

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About Singapore Manufacturing Federation-Standards Development Organisation (SMF-SDO)

The Singapore Manufacturing Federation was appointed by SPRING Singapore on 1 April 2011 as the Standards Development Organisation in the areas of biomedical, food, general engineering & safety, as well as manufacturing. SMF-SDO administers the development, promotion and implementation of standards in these areas to meet the needs of industry and regulators. SMF-SDO supports the industry-led Singapore Standards Council and SPRING Singapore in the development and promotion of standards in Singapore. Please visit <http://www.smf-sdo.org.sg/> for more information on SMF-SDO.

About SPRING Singapore

SPRING Singapore is an agency under the Ministry of Trade and Industry responsible for helping Singapore enterprises grow and building trust in Singapore products and services.



As the national standards and accreditation body, SPRING develops and promotes an internationally-recognised standards and quality assurance infrastructure. SPRING also oversees the safety of general consumer goods in Singapore. As the enterprise development agency, SPRING works with partners to help enterprises in financing, capability and management development, technology and innovation, and access to markets. Please visit www.spring.gov.sg for more information about SPRING Singapore.

About Singapore Standards Council (SSC)

The industry-led Singapore Standards Council (SSC), appointed by SPRING Singapore, approves the establishment and withdrawal of Singapore Standards and advises SPRING Singapore, the national standards body, on the directions, policies, strategies and priorities for the Singapore Standardisation Programme. The Council has appointed 10 Standards Committees to lead standards development and implementation in various functional areas. Under these Standards Committees, various Technical Committees and Working Groups, which comprise representatives from the industry, professional bodies, trade and consumer associations, academia and government agencies, are formed to undertake the preparation of standards. Please visit www.spring.gov.sg/standards for more information about SSC.