

4 November 2015

Dear Sir/Mdm

Revision to Code of Practice on Environmental Health (COPEH) for Food Retail Outlets

Singapore's food retail industry has evolved over the past years with developments in food preparation design and workflow. The Code of Practice on Environmental Health (COPEH) has been revised for food retail outlets to keep up to date with industry developments and continue to be effective in addressing environmental health concerns.

2 To achieve that, review panels were formed with various industry stakeholders including representatives from related food and beverage associations, chain operators, associations for engineers and contractors, and government agencies.

3 The revision to the COPEH for food retail outlets has the following changes:

Topic	COPEH 2015 (Revised)	Rationale
Minimum Food Preparation Area	Food Shop: Minimum 10 square metres  Food Stall: Minimum 10 square metres	To allow design for an efficient workflow.  The revised requirement for food stall removes the segregation and need for physical partition between food preparation area and server area.
Floor Materials/ Design	Additional requirements: <ul style="list-style-type: none"> <li>Floor shall be constructed of impervious materials to facilitate cleaning.</li> <li>The edge adjoining the wall and the ground should be coved.</li> </ul>	To facilitate cleaning.
Washing Facilities	<u>In Food Preparation Area:</u> Additional requirement for double-bowl sink:  If double-bowl sinks are installed and one of which is dedicated for hand-washing purpose, it should be installed with two separate water taps.  <u>In Refreshment Area:</u> To install at least 1 hand wash sink in the refreshment area of a food shop which served cuisines to be consumed using hands and is without toilet facilities.	To minimize contamination risks by providing facilities for food handlers and consumers to exercise good hygiene practises.

<b>Centralized Washing Area</b>	<p>For food shop with 6 to 15 food stalls, a centralized washing area of at least 5 square metres is required.</p> <p>For food shop with more than 15 food stalls, a centralized washing area of at least 7 square metres is required.</p>	To ensure provision of adequate space for centralized washing activities.
<b>Sanitary Fittings</b>	<ul style="list-style-type: none"> <li>• Floor trap shall be constructed in food preparation area to discharge waste water to sewer.</li> <li>• Addition concerning waste sump and screen chambers: <ul style="list-style-type: none"> <li>- No manhole, overhead sanitary/waste/drain pipe, inspection chamber, waste sump, screen chamber or grease trap shall be sited within the areas where food is prepared, cooked, stored or served; or other areas where they are likely to give rise to nuisance, health or hygiene hazards during maintenance.</li> </ul> </li> </ul>	<p>To facilitate cleaning.</p> <p>To avoid contamination risks with these services requiring regular maintenance.</p>
<b>Ventilations</b>	To amend reference to Section 12.2 and 14.3 of Singapore Standards SS 553 : 2009 (superseded CP 13).	To update the latest reference version.

4 The COPEH has been revised and will apply only to new developments and premises undergoing major renovations. The new requirements will take effect from 1 April 2016.

Thank you.

Yours faithfully

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NB: This is a computer-generated letter. No signature is required.