

Food Safety Requirements for Vendors

1. All food products supplied must be fit for human consumption, free from contamination and compliant with Singapore Food Agency (SFA) food safety regulations and all applicable laws, including relevant product specifications, Certificate of Analysis (COA) and microbiological standards. Vendor will be liable for RWS' service recovery expenses arising from food product contamination of any kind that is found to have originated from manufacturers'/suppliers' premises or equipment.
2. Food vendor's premises must possess at least SFA 'Bronze' licensing with Food Safety Management System (FSMS). In the event that a vendor does not possess the minimum SFA 'Bronze' grading, RWS may grant a waiver of this requirement on a case by case basis. However, all vendors must, at the minimum be HACCP certified (or the equivalent).

** The current hygiene grading framework of 'A', 'B', 'C' or 'D' will be phased out by late 2020 and will be replaced with the new Food Hygiene Recognition Scheme, which is scheduled to commence from Year 2021 onwards. Overseas manufacturers and food product suppliers must maintain, at the minimum, valid HACCP certification or the equivalent.*

3. All food products must have a minimum of 50% shelf life remaining on the day of delivery with production and expiry dates clearly indicated on the packaging and on the delivery note/invoice.

** For products with no expiry dates such as fresh whole fruits and vegetables, please ensure these products comply with agreed product specifications and quality before delivery.*

** For short shelf life products, the following guidelines apply:*

- *In weeks = 3 days tolerance (e.g. min shelf life of 1 weeks – 3 days' tolerance)*
 - *In days = 0-1 day (e.g. min shelf life of 1 day – 0 day's tolerance, 3 days – 1 day's tolerance)*
4. In circumstances where a vendor imports, stores and supplies a food product on request specifically for RWS, then the minimum 50% shelf life requirement may be waived. However, this will be considered on a case by case basis.
 5. In circumstances where a vendor outsources any food item(s) that they do not produce, this must be declared to RWS. In such cases, all food products must be sourced from vendors having at least SFA 'Bronze' licensing with Food Safety Management System (FSMS).
 6. Chilled product must be transported in a vehicle with refrigeration facilities at 1-4°C. The maximum acceptable food temperature upon delivery is 7°C, failing which the consignment will be rejected.
 7. Frozen product must be transported in a freezer truck at -18°C. The maximum acceptable food temperature of upon delivery is -12°C, failing which the consignment will be rejected.
 8. All food delivery vehicles must be clean, well maintained, fitted with a temperature display gauge and meet all food safety requirements.

9. Vendors must ensure delivery staff are in proper dress code, ie. no slippers, no shorts, or untidy with potential risk of cross contamination at the point of delivery.
10. RWS reserves the rights to audit vendor food preparation or manufacturing plants when relevant.
11. RWS reserves the rights to request for updated product specifications, COA and external test reports in the event of food incidents or allegations relating to contaminants.