

SINGAPORE STANDARD

# **Code of practice for pre-cooked chilled food**



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The Food Standards Committee appointed by the Standards Council consists of the following members:

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|                        | Dr Mabel Yap Mei Poh                              | Ministry of Health                                 |
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The Technical Committee appointed by the Food Standards Committee and responsible for the preparation of this standard consists of representatives from the following organisations:

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|------------------------|-------------------------|---|
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SINGAPORE STANDARD  
CODE OF PRACTICE FOR PRE-COOKED CHILLED FOOD

FOREWORD

This Singapore Standard was prepared by the Technical Committee on Code of Practice for Pre-cooked Chilled Food under the direction of the Food Standards Committee. The Technical Committee comprises representatives from regulatory agencies, professional and trade bodies, food manufacturing and catering industries, and research institutes as well as consumers in Singapore.

Over recent years the demand for quality, convenient refrigerated meals for retail and catering use has grown significantly. New products which are cooked with culinary skill and subsequently chilled and ready for serving have emerged in response to such demands. These perishable products may present serious health risks if they are not properly processed or protected against recontamination or temperature abuse.

The primary objective of the Code is to establish good processing and handling practices to ensure food safety and the production of high quality pre-cooked chilled food. This code sets out the standards to be used in developing, processing and distributing pre-cooked chilled food for mass catering and retail sale.

In establishing this code, reference is made to the following publications:

1. Codex Alimentarius on Proposed Draft Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life, ALINORM 95/13 Appendix IV;
2. Codex Alimentarius on Guidelines for the Application of the Hazard Analysis Critical Control Point (HACCP) System, Volume 1B 1995, Section 1.1;
3. Code of Hygienic Practice for Heat-treated Refrigerated Foods Packaged for Extended Shelf Life - Australian Quarantine and Inspection Service (AQIS);
4. Guidelines on Pre-Cooked Chilled Foods, Department of Health and Social Security, London, First published 1980;
5. Singapore Standard CP3:1988 - Code of Practice for Food Hygiene (General).

Acknowledgement is made for the use of information from these publications.

**NOTE.**

1. Singapore Standards are subject to periodic review to keep abreast of technological changes and new technical developments. The revisions of Singapore Standards are announced through the issue of either amendment slips or revised editions.
2. Compliance with a Singapore Standard does not exempt users from legal obligations.