

SINGAPORE STANDARD
**Code of practice for the processing and
handling of cook-chill food**

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

	Name	Capacity
Chairman	: Dr Allan Lim	<i>Individual Capacity</i>
Deputy Chairmen	: Dr Yap Him Hoo Mr Lim Kay Kong	<i>Agri-Food and Veterinary Authority of Singapore</i> <i>Individual Capacity</i>
Secretary	: Mr Lee Huan Tiat	<i>Singapore Manufacturing Federation – Standards Development Organisation</i>
Advisors	: Prof Chua Sin Bin Mr Tan Khieng Sin	<i>Individual Capacity</i> <i>Individual Capacity</i>
Members	: Mr Andrew Chan Mr Chu Sin-I Ms Lynn Chua Prof Ralph E Graichen Mr Richard Khaw Mr Koh Boon Liang Mr Sunny Koh Lai Hong Dr Lionel Lau Chin Leon Ms Adeline Leong Ms Leong Yilina Mr Liew Wai Leong Ms Lim Ming Yuan Dr Liu Yeting Ms Ann Low Mr Munir Hussain Dr Ng Cher Siang Mrs Ngan Loong Mann Na Dr Ong Mei Horng Ms Linda Quek Mr Seah Seng Choon Mr Tay Khiam Back Mrs Tay-Chan Su Chin Mr Wong Mong Hong Ms Lianey Yeap Prof Zhou Weibiao	<i>The Restaurant Association of Singapore</i> <i>Individual Capacity</i> <i>Economic Development Board</i> <i>Agency for Science, Technology and Research</i> <i>Nanyang Polytechnic</i> <i>Singapore Institute of Food Science and Technology</i> <i>Singapore Manufacturing Federation</i> <i>Institute of Technical Education</i> <i>National Environment Agency</i> <i>International Enterprise Singapore</i> <i>GS1 Singapore Limited</i> <i>SPRING Singapore</i> <i>Individual Capacity</i> <i>Health Promotion Board</i> <i>Majlis Ugama Islam Singapore</i> <i>Individual Capacity</i> <i>Singapore Polytechnic</i> <i>Individual Capacity</i> <i>Individual Capacity</i> <i>Consumers Association of Singapore</i> <i>Individual Capacity</i> <i>Temasek Polytechnic</i> <i>Singapore Food Manufacturers' Association</i> <i>SATS (Food) Ltd</i> <i>National University of Singapore</i>

The Working Group on Cook-chill Food, appointed by the Food Standards Committee to assist in the preparation of this standard, comprises the following experts who contribute in their *individual capacity*:

	Name
Co-Convenors	: Dr Yang Hongshun Ms Lianey Yeap
Secretary	: Ms Esther Chia
Members	: Ms Petrina Bey Ms Chin Wenie Ms Choo Mee Li Mr Anthony Lee Mr Leonard Lee Dr Ryan Tay Hong Soon Ms Elsa Yeo Jun Yie

The organisations in which the experts of the Working Group are involved are:

Agri-Food and Veterinary Authority of Singapore

Dairy Farm Singapore

National Environment Agency

National University of Singapore

Ng Teng Fong General Hospital and Jurong Community Hospital

SATS Catering Pte Ltd

Singapore Food Manufacturers' Association

Singapore Institute of Technology

Singapore Polytechnic

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Foreword

This Singapore Standard was prepared by the Working Group on Cook-chill Food under the direction of the Food Standards Committee.

In recent years the demand for quality, convenient refrigerated meals for retail and catering use has grown significantly. New food 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 contamination or temperature abuse.

The primary objective of the standard is to establish good processing and handling practices to ensure food safety and the production of high-quality cook-chill food. This standard sets out the provisions to be used in developing, processing and distributing cook-chill food for mass catering and retail.

In preparing this standard, reference was made to the following publications:

1. Codex Alimentarius on Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering, CAC/RCP 39-1993
2. Codex Alimentarius on Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life, CAC/RCP 46-(1999)
3. Codex Alimentarius on General Principles of Food Hygiene, CAC/RCP 1-1969, Revised 2003
4. Food Safety Authority of Ireland (FSAI), Guidance Note No. 15 Cook-Chill Systems in the Food Service Sector (Revision 1), 2006
5. Food Safety Authority of Ireland (FSAI), Guidance Note No. 20 Industrial Processing of Heat-Chill Foods, 2006
6. International Flight Services Association (IFSA), World Food Safety Guidelines for Airline Catering, Version 4 (2016)
7. New South Wales Food Authority, Guidelines for Food Service to Vulnerable Persons – How to Comply with the Vulnerable Persons Food Safety Scheme of Food Regulation 2015 and standard 3.3.1 of the Food Standards Code, August 2015
8. Singapore Standard CP 3 :1988 – Code of practice for food hygiene (general) [withdrawn]
9. Singapore Standard Supplement to SS 583 : 2013 – Guidelines on food safety management for food service establishments

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1. Food and Agriculture Organization of the United Nations (FAO) for the reproduction of the Clauses 2.3, 2.12, 7.4.2 (c), 7.6.3, 7.9.4 and 7.11.3 from CAC/RCP 39-1993 “Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering”

The views expressed in this standard do not necessarily reflect the views or policies of the FAO.

2. Food Safety Authority of Ireland for the reproduction of the Appendix I, section on “Accuracy and Calibration” from “FSAI Guidance Note 15, “Cook-chill Systems in the Food Service Sector (Revision 1)”

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

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Code of practice for the processing and handling of cook-chill food

1 Scope

This standard is intended to provide guidelines for the processing and handling of cook-chill food ready for consumption with or without reheating and it covers products in mass catering and retail.

This standard is applicable to cook-chill food of all types that have been subjected to the process of heat treatment and rapid chilling set out in Clause 9 of this standard and are offered for sale in a chilled state.

The provisions of this standard should be interpreted as recommendations and are intended as a guide to assist in the processing and handling of cook-chill food in order to maintain their safety and quality up to the time of final sale.

2 Normative references

There are no normative references cited in this Singapore Standard.