

**SS 672 : 2021**  
(ICS 67.020)

**SINGAPORE STANDARD**

# **Guidelines on delivery of ready-to-eat food**



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*Koufu Pte Ltd*  
*Nanyang Polytechnic*  
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*Select Group Pte Ltd*  
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## Foreword

This Singapore Standard was prepared by the Working Group on Delivery of Ready-To-Eat Food set up by the Technical Committee on Food Safety under the purview of FSC.

It is presupposed that in the course of their work, users will comply with all relevant regulatory and statutory requirements. Some examples of relevant regulations and acts are listed in the Bibliography. The Singapore Standards Council and Enterprise Singapore will not be responsible for identifying all of such legal obligations.

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

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- 3. Compliance with a SS or TR does not exempt users from any legal obligations.*

## Guidelines for delivery of ready-to-eat food

### 0 Introduction

Food delivery services have been gaining popularity in Singapore over the last few years, with consumers willing to pay for the convenience. In particular, with the recent Covid-19 pandemic, there has been an increase in the demand for food delivery services, with food establishments seeking ways to boost their revenue. These guidelines aim to ensure the hygienic transportation of ready-to-eat (RTE) food from the source(s) to consumers. The key considerations during food transportation include keeping the food protected from contamination and ensuring that the food items are maintained at the correct temperatures. These guidelines also include recommendations for contactless delivery under situations which require safe distancing.

### 1 Scope

This standard provides guidance for delivery service providers covering the handling of RTE food at food establishments and during transportation until it reaches the consumers.

The guidelines aim to describe the best practices for the delivering of RTE food. It provides recommendations covering the following aspects:

- (a) Food safety practices at food establishments (including food packaging);
- (b) Food safety practices during handling and delivery;
- (c) Emergency preparedness; and
- (d) Food traceability

This standard does not cover delivery of non-ready-to-eat (non-RTE) food products that require additional preparation and reheating/cooking by consumers.

### 2 Normative references

There are no normative references in this standard.