

**SS 583:2022**  
(ICS 03.120.10; 67.020)

**SINGAPORE STANDARD**

**Code of practice for food safety management  
for food service establishments**

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## Foreword

This Singapore Standard was prepared by the Working Group on Review of SS 583 set up by the Technical Committee on Food Safety under the purview of the Food Standards Committee.

This is a revision of SS 583:2013 – Guidelines on food safety management for food service establishments. The main reason for the revision is to reflect the changes in a number of the recommendations in the previous edition to requirements in this edition.

With the increasing interest in food safety in the food and beverage industry and to bring the management of food preparation in the service establishments to a higher level, there is a need for companies to adopt food safety management systems (FSMS) to ensure that food prepared and served is safe. One of the bases for developing FSMS is the use of the internationally known hazard analysis and critical control point (HACCP) concept to manage food risks. The concept identifies controls and prevents and monitors hazards in the food chain.

The Supplement to SS 583:2013 was also revised. The revised Supplement is used in conjunction with this standard. The Supplement, which is published separately, covers the following areas:

- a) Supplement A – HACCP programme development
- b) Supplement B – Product description and intended use
- c) Supplement C – Template for flow diagram
- d) Supplement C-1 – Flow diagram for Chinese kitchen
- e) Supplement C-2 – Flow diagram for food kiosk
- f) Supplement D – Template for hazard analysis and control measure
- g) Supplement D-1 – HACCP charts for Critical Control Points
- h) Supplement E – HACCP programme validation and verification
- i) Supplement F – Pre-requisite programme (PRP)

NOTE – Blank templates and records can be found on the Singapore Food Agency's (SFA's) website at <https://www.sfa.gov.sg/food-retail/food-safety-management-system>.

The templates in the SFA's website are in editable format to enable users to modify them to suit the operation of each establishment and the type of food served, while ensuring that food hazards are still managed well.

This standard gives requirements and recommendations to assist establishments in the food and beverage industry to develop and implement a FSMS based on the HACCP principles. It focuses on the common critical hazards that are likely to occur in the preparation and service of food and beverages in food service establishments. In the implementation, the system is based upon and takes into account basic pre-requisite programmes (i.e. good hygiene practices) that ensure that premises, equipment, employees, etc., do not contribute to or become food safety hazards.

Food establishments are diverse and unique in their operations. Based on the operation of each establishment and the type of food served, companies may amend and modify the templates and records given as examples in the "Supplement to SS 583:2022" to suit their business operations, while ensuring that food hazards are managed well.

Successful implementation of a FSMS requires strong management commitment, thorough knowledge of the operations of the establishment and a good understanding of the HACCP concept. When properly implemented, a FSMS will enable food establishments to ensure that food prepared and served to customers is safe and to reduce the loss of business and reputation arising from customers' complaints of unhygienic food.

In preparing this standard, references were made to the following publications:

- 1) Codex. (2003). Recommended international code of practice. General principles of food hygiene. CAC/RCP 1-1969, Rev. 4-2003. Codex alimentarius.
- 2) World Health Organization & Food and Agriculture Organization of the United Nations. (2006). FAO/WHO guidance to governments on the application of HACCP in small and less-developed food businesses.

Permission has also been obtained from:

- 1) The Food Standards Agency Northern Ireland for the reproduction of Table 5 from Section 5 of Safe catering (2019) into this standard.
- 2) Ms Linda Quek for the use of her works in the development of this standard.

Acknowledgement is made for the use of the above materials.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all such patent rights.

**NOTE**

1. *Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions. Where SSs are deemed to be stable, i.e. no foreseeable changes in them, they will be classified as "mature standards". Mature standards will not be subject to further review unless there are requests to review such standards.*
2. *An SS or TR is voluntary in nature except when it is made mandatory by a regulatory authority. It can also be cited in contracts making its application a business necessity. Users are advised to assess and determine whether the SS or TR is suitable for their intended use or purpose. If required, they should refer to the relevant professionals or experts for advice on the use of the document. Enterprise Singapore and the Singapore Standards Council shall not be liable for any damages whether directly or indirectly suffered by anyone or any organisation as a result of the use of any SS or TR. Although care has been taken to draft this standard, users are also advised to ensure that they apply the information after due diligence.*
3. *Compliance with a SS or TR does not exempt users from any legal obligations.*

# **Code of practice for food safety management for food service establishments**

## **1 Scope**

This standard is meant for use in the majority of small and medium food service establishments. It provides the necessary steps to assist companies to set up a basic FSMS based on HACCP principles. The FSMS is to be developed from established good food hygiene and food handling practices as well as any future new practices that will be established.

The standard provides requirements and recommendations on preparing documentation for HACCP-based FSMS, and covers good food hygiene and handling practices for developing and implementing a FSMS. Samples of documentation and HACCP plans are included in the Supplement.

## **2 Normative references**

There are no normative references in this standard.