The law stated here is as of 1 August 2008.

This legislation is reproduced in accordance with permission granted by the Government of Singapore. The Government of Singapore and NEA hereby disclaim responsibility for the accuracy or currency of the materials contained in this document. No claim for damages, actual anticipated or consequential, economic or otherwise, will be entertained.

The latest version of any legislation is available online through the LawNet Legal Workbench service operated by the Singapore Academy of Law. Please visit http://www.lawnet.com.sg for more information.

The legally qualified user should not rely on this copy to render legal advice. The non-legally qualified user should seek qualified legal advice if he has a specific matter which requires interpretation of this legislation.

ENVIRONMENTAL PUBLIC HEALTH ACT

(CHAPTER 95, SECTION 113)

ENVIRONMENTAL PUBLIC HEALTH (FOOD HYGIENE) REGULATIONS

<table>
<thead>
<tr>
<th>History</th>
<th>G.N. NO. S 144/93</th>
<th>1994 REVISED EDITION</th>
<th>2000 REVISED EDITION RG 16</th>
</tr>
</thead>
</table>

[1st June 1993]

Arrangement of Provisions

PART I
PRELIMINARY
1 Citation
2 Definitions

PART II
LICENCES
3 Application for licence
4 Form of licence
5 Restriction on use, etc., of licensed premises
6 Display of licence
7 Nominees and assistants
8 Change of address
9 Fees payable
10 Registration of foodhandlers
11 Licensee not to sell raw meat or uncooked fish in certain conditions

PART III
FOOD HYGIENE
12 Storage and refrigeration of food
13 Packaging of food
14 Frozen meat to be thawed in approved manner
15 Storage of raw meat and uncooked fish
16 Transport of food
17 Food unfit for human consumption
18 Frozen food not to be thawed and re-frozen
19 Restriction on sale of food
20 Sale and preparation of food
21 Cleanliness of equipment, etc.
22 Upkeep of licensed premises  
23 Personal cleanliness  
24 Typhoid inoculation and tuberculosis screening  
25 Food hygiene course

PART IV  
MISCELLANEOUS  
26 Maintenance of licensed premises  
27 Cleanliness around stall or pitch  
28 Obstruction in market  
29 Live animal  
30 Toilet facilities  
31 Refuse disposal  
32 Register on licensed premises  
33 Penalty

THE SCHEDULE  
TEMPERATURES FOR STORAGE OF FOOD

Actual Provisions

PART I  
PRELIMINARY

Citation  
1. These Regulations may be cited as the Environmental Public Health (Food Hygiene) Regulations.

Definitions  
2. In these Regulations, unless the context otherwise requires —

"chilled fresh", in relation to raw meat and uncooked fish, means raw meat or uncooked fish, as the case may be, that is stored in a refrigerated facility at a temperature not below 0º C and not above 4º C;

"cooked food" means any food which is wholly or partially cooked or raw food which is ordinarily consumed raw;

"frozen", in relation to raw meat, means raw meat stored in a refrigerated facility at a temperature not above –12º C;

"licence" means a licence or permit referred to in section 32, 33, 34, 35 or 36 of the Act;

"licensed premises" means the premises, showboard, stall or vehicle specified in a licence;

"licensee" means a person who holds a valid licence and includes any nominee appointed by a licensee under regulation 7 (1);

"preparation", in relation to the preparation for sale of food, includes the manufacture, packing, delivery, carriage, storage and serving of food and “prepare” shall be construed accordingly;

"raw meat" does not include raw fish and uncooked fish;

"street vendor" means a person who holds a valid licence to sell or expose for sale any food
or goods in any showboard or stall, which is erected along a road, lane, alley, back-lane or footway;

"thawed frozen", in relation to raw meat, means raw meat frozen and then thawed at a temperature not above 4ºC;

"uncooked fish" means raw fish that is intended to be consumed raw.

PART II

LICENCES

Application for licence
3. An application for a licence shall be —

(a) made in writing in such form as the Director-General may require; and

(b) in the case of a food establishment or private market or a stall in a food establishment or private market, accompanied by a sketch plan showing the complete layout and boundaries of the food establishment, private market or stall.

Form of licence
4. A licence shall be in such form as the Director-General may determine.

Restriction on use, etc., of licensed premises
5. (1) Every licensee shall use the licensed premises only for the purpose for which the licence is granted.

(2) No licensee of a food establishment or private market shall sell or prepare for sale any food or sell any goods in any place outside the food establishment or private market.

(3) No licensee of a stall shall prepare for sale any food in any place outside his stall or, in the case of a stall within a food establishment, outside his stall or the kitchen as shown in the approved layout of the food establishment.

(4) Except with the prior approval in writing of the Director-General, no licensee shall alter the layout of the licensed premises which has been approved by the Director-General.

(5) No licensee shall cause or permit any stall which is not shown in the layout of the licensed premises approved by the Director-General to be set up for the sale or preparation for sale of any food or the sale of any goods within the licensed premises unless he has obtained the prior approval in writing of the Director-General.

(6) No licensee of a food establishment or private market shall cause or permit any person to sell or prepare for sale any food or sell any goods in any stall in the licensed premises unless such person holds a licence to operate the stall.

(7) Where the Director-General has specified the time during which the licensee may conduct business, the licensee shall not conduct or allow or cause any business to be conducted outside such time.

Display of licence
6. (1) A licensee shall cause his licence to be exhibited at all times in a conspicuous and accessible position within the licensed premises.

(2) A licensee who is permitted to carry out food catering shall insert his licence number in all
advertisements relating to his food catering business.

(3) For the purposes of this regulation, “advertisement” includes any notice, invoice, circular, pamphlet or other document and any announcement made —

(a) by means of producing or transmitting sound or light and whether for aural or visual reception or both; or

(b) in any other manner whatsoever.

Nominees and assistants
7. —(1) Where a street vendor or the licensee of a stall or pitch in a market is unable for any reasonable cause to be present at the licensed premises to conduct or superintend his business, he shall, with the prior written approval of the Director-General, or if the market is a private market, with the prior written approval of the licensee of the private market, appoint a nominee in his place.

(2) A nominee appointed by a licensee under paragraph (1) shall observe or comply with any of the provisions of these Regulations required to be observed or complied with by the licensee.

(3) Every street vendor or licensee of a stall or pitch in a market shall obtain the prior written approval of the Director-General or, if the market is a private market, the prior written approval of the licensee of the private market, before allowing any person to assist him to sell or prepare for sale any food or sell any goods.

(4) The Director-General may exempt any licensee or class of licensees from the provisions of paragraphs (1) and (3).

Change of address
8. —(1) A licensee shall notify the Director-General in writing of any change of his residential address within 7 days of such change.

(2) Where a licensee who has changed his residential address makes a report of the change under section 8 of the National Registration Act (Cap. 201) within 7 days thereof, he shall be deemed to have complied with paragraph (1).

Fees payable
9. The fees payable under these Regulations in relation to a licence shall be as specified in the Environmental Public Health (Licence Fees) Regulations (Rg 4).

Registration of foodhandlers
10. —(1) Every licensee shall register with the Director-General, his assistant or employee who is engaged in the sale or preparation for sale of any food.

(2) The Director-General may register a person under paragraph (1) subject to such terms and conditions as the Director-General may think fit.

Licensee not to sell raw meat or uncooked fish in certain conditions
11. No licensee shall sell at his licensed premises —

(a) raw meat, unless the raw meat is chilled fresh, frozen or thawed frozen; and

(b) uncooked fish, unless the uncooked fish is chilled fresh.

PART III
FOOD HYGIENE

Storage and refrigeration of food

12. Every person who is engaged in the sale or preparation for sale of food shall ensure that —

(a) any cupboard, cabinet, room or enclosed space used for the storage of food shall not be used to store, place, deposit or keep any thing other than food and such cupboard, cabinet, room or enclosed space is kept clean, dry, cool and well ventilated and is so constructed as to protect the food from contamination by dirt, dust, vermin or insects;

(b) where raw food and cooked food are stored or placed in the same cupboard, cabinet, showcase, chiller, freezer, cold room or any other refrigerated or non-refrigerated facility, the raw food, other than raw food which is ordinarily consumed raw, shall be stored or placed on a shelf below that of the cooked food;

(c) any chiller, freezer, cold room or other refrigerated facility used for the storage of food is kept clean, properly maintained and in good working order;

(d) any chiller, freezer, cold room or other refrigerated facility used for the storage of food is equipped with a suitable thermometer or other efficient temperature measuring device and such thermometer or temperature measuring device shall be properly maintained and in good working order; and

(e) food stored or placed in any chiller, freezer, cold room or other refrigerated facility is maintained at the temperature as specified in the Schedule for the food.

Packaging of food

13. Every person who is engaged in the sale or preparation for sale of food shall ensure that —

(a) packed food is packed in a clean package or wrapper and such package or wrapper shall be made of material which will not contaminate the food and which does not contain any ingredient which may be absorbed by or is likely to pass into the food;

(b) food is not packed in any paper with written or printed matter thereon in any manner whereby such food can come into contact with such written or printed matter;

(c) no staple, clip, pin or other metallic thing is used to fasten, seal or wrap the receptacle or wrapper of any food for sale;

(d) no object is packed together with any food unless the object is separately rapped and the wrapper is of a material that —

   (i) will not contaminate the food;

   (ii) does not contain any ingredient which is likely to be absorbed by or pass into the food;

   (iii) is not of such appearance as to resemble and be likely to be mistaken for the food;

(e) food is not enclosed, carried or stored in any bag, sack or other similar receptacle which has at any time contained or has been used for the conveyance of any poison as defined in the Poisons Act (Cap. 234) or any material which may render such food unsound or unfit for human consumption; and

(f) raw meat that is thawed frozen is suitably wrapped or packed and a label is affixed to the wrapper or package stating in printed letters of not less than 5 millimetres in height —
(i) the date on which the meat is thawed;

(ii) the words “thawed from frozen meat”;

(iii) the words “keep chilled, do not re-freeze”; and

(iv) the words “to be consumed within 3 days from (the date referred to in sub-
paragraph (i))”.

**Frozen meat to be thawed in approved manner**

**14.** A person engaged in the sale or preparation for sale of any raw meat that has been frozen shall only thaw the meat in a chiller maintained at a temperature not below 0ºC and not above 4ºC, or in such other manner as may be approved by the Director-General in writing.

**Storage of raw meat and uncooked fish**

**15.** Any person who is engaged in the sale or preparation for sale of any raw meat or uncooked fish shall —

(a) in the case of raw meat that has been frozen, store the raw meat in a freezer, cold room or other refrigerated facility at all times;

(b) in the case of raw meat that is chilled fresh or thawed frozen, store the raw meat in a chiller at all times; and

(c) in the case of uncooked fish, store the uncooked fish in a chiller at all times.

**Transport of food**

**16.** —(1) No person shall use any vehicle which is not clean for the carriage or delivery of food for sale.

(2) No person shall carry, place or deposit or allow to be carried, placed or deposited in any vehicle carrying food for sale any dirt or any other material which may contaminate the food or affect the wholesomeness or cleanliness of the food carried therein.

(3) No person shall carry in any vehicle any cooked food for sale unless such food is so enclosed or contained in a receptacle so constructed as to prevent the food from being contaminated.

(4) No person shall carry any cooked food for sale through the streets unless it is protected from likely contamination in covered receptacles or by other effectual means.

**Food unfit for human consumption**

**17.** —(1) No person shall bring into or prepare in or permit to be brought into or prepared in any licensed premises any food which is unsound or unfit for human consumption.

(2) No person shall sell or have in his possession for sale any food which is not clean or which contains any matter foreign to the nature of such food.

(3) Every person who sells any cooked food shall protect from likely contamination such food by placing the food in covered receptacles or by other effectual means.

(4) No person shall sell any food that is not cooked or prepared in a licensed premises.

(5) The Director-General or any authorised officer may require any person engaged in the sale or preparation for sale of food to produce such document or information on the source of supply of the food as the Director-General or authorised officer may require.
A person who makes any statement or furnishes any information under paragraph (5) which is false in any material particular or is misleading by reason of the omission of any material particular shall be guilty of an offence and shall be liable on conviction to a fine not exceeding $2,000.

Frozen food not to be thawed and re-frozen
18. A person who is engaged in the sale or preparation for sale of food shall ensure that food sold in the frozen state is not thawed and re-frozen for sale.

Restriction on sale of food
19. No person who is engaged in the sale or preparation for sale of food shall —

(a) sell any cooked food which has been dropped, placed or stored on any counter, bar, floor or any place unless it is protected from or is so wrapped as to protect the article of food from likely contamination;

(b) sell food left over by any person or which has been served to another person;

(c) sell food in or with disposable crockery which has been used to contain food or any other thing or which has been used by any person;

(d) supply any drinking straw which has been used by any person;

(e) sell food with any wrapper, package or any other thing which has been used before to wrap, pack or hold other food; and

(f) sell food in or with any crockery which has not been cleaned after the crockery has been used.

Sale and preparation of food
20. —(1) No person, who is engaged in the sale or preparation for sale of food, shall use for any purpose pertaining to his trade —

(a) any water other than water from a tap connected to the water mains of the Public Utilities Board; or

(b) any water from a tap or other source within a toilet.

(2) No person shall sell or prepare for sale any food —

(a) in any toilet or in any place which is being used for dwelling purposes;

(b) in any place where any noxious, toxic or offensive matter or any other material is placed or deposited or permitted to be placed or deposited whereby such food is likely to be contaminated;

(c) in any place where any work is carried on whereby such food is likely to be contaminated; and

(d) on the ground or floor of the licensed premises.

(3) Every person who is engaged in the sale or preparation for sale of any food shall ensure that all receptacles, appliances, implements, utensils, tools of trade, benches, fittings, machinery, and any other thing used for or in connection with the sale or preparation of such food are kept clean.

Cleanliness of equipment, etc.
21. Every person who is engaged in the sale or preparation for sale of food shall not —
(a) wipe or polish any apparatus, appliance, utensil, receptacle, or any food with any cloth other than a clean cloth kept solely for the purpose;

(b) use any crockery, utensil or appliance which has been applied to his mouth unless such crockery, utensil or appliance is thoroughly washed and cleaned before being used;

(c) use or have in his possession for use any crockery, utensil or appliance which is chipped, broken, cracked or damaged;

(d) use unclean water to wash any food, crockery, utensil or any other thing;

(e) stack up crockery, utensils, containers or receptacles containing food in such manner as to contaminate the food;

(f) use the same chopping board, fork, tongs, scoop, glove or other implement to handle raw food and cooked food; and

(g) use the same fork, tongs, scoop, glove or other implement, which is used to handle raw food or cooked food, as the case may be, to handle any other thing whereby the wholesomeness, cleanliness or freedom from contamination of such food may be endangered.

**Upkeep of licensed premises**

22. Every person who is engaged in the sale or preparation for sale of food shall ensure that —

(a) the drains and gullies in the kitchen or food preparation area of the licensed premises used by him are maintained in such a state as to be free from foul odours and to allow free flow of water;

(b) drink crates and gas cylinders are not placed, deposited, stored or kept in the licensed premises used by him in such a manner as to hinder or cause obstruction to the work flow;

(c) there is a proper system for the collection and removal of soiled or dirty utensils from the dining or refreshment area of the licensed premises used by him and such soiled or dirty utensils are not left or allowed to accumulate on the table, floor or anywhere in the dining or refreshment area or any public place;

(d) the tables, floor or any part of the dining or refreshment area of the licensed premises used by him are kept free of food scrap or refuse; and

(e) the tables are cleaned with a clean cloth kept for that purpose.

**Personal cleanliness**

23. —(1) Every person who is engaged in the sale or preparation for sale of food shall not during such sale or preparation —

(a) handle with his bare hands any cooked food but shall use a clean fork, tongs, scoop or other suitable implement, or wear clean gloves;

(b) apply his fingers to his mouth, eye, ear, nose or scalp;

(c) use his breath to open any bag or wrapper;

(d) wipe his hands on his clothing or with any other material other than a clean towel;

(e) place, so that it can come into contact with food for sale, any substance, material or
(f) cough, spit, sneeze or expel mucus from his nose; and

(g) smoke, or use tobacco or snuff or any other preparation or chew tobacco or betel nuts.

(2) Every person who is engaged in the sale or preparation for sale of food shall —

(a) wear clean attire and keep his body clean;

(b) protect or cover with water-proof dressing any open cut or lesion or graze on his hand;

(c) keep his finger nails clean and short; and

(d) upon every occasion before commencing such sale or preparation, or after visiting any urinal, water closet or other similar convenience and before resuming such sale or preparation wash his hands thoroughly with soap and clean water.

Typhoid inoculation and tuberculosis screening

24. — (1) Every person who is engaged in the sale or preparation for sale of food shall be inoculated against typhoid once every 3 years and shall hold a valid certificate issued by the Director-General certifying that he has been inoculated and shall produce such certificate to the Director-General or any authorised officer for inspection when required to do so.

(2) Every person who is engaged in the sale or preparation for sale of food shall be screened for tuberculosis as and when required by the Director-General.

Food hygiene course

25. Any person who is engaged in the sale or preparation for sale of any food shall attend such course on food hygiene as the Director-General may require and a person who is required to attend such course shall be required to pass such test which may be set at the end of the course.

PART IV

MISCELLANEOUS

Maintenance of licensed premises

26. Every person who is engaged in the sale or preparation for sale of food or the sale of any goods shall ensure that —

(a) the licensed premises used by him is kept clean;

(b) the licensed premises used by him is free of infestation by rodent, cockroaches or other vermin;

(c) the licensed premises used by him is properly maintained and kept in good repair;

(d) the licensed premises used by him is free of any discarded or unwanted boxes, containers or other things;

(e) only article of bedding or clothing or any article for use in connection with the business is placed, or stored in the licensed premises used by him and such articles shall be placed or stored only in store rooms or cupboards provided for that purpose; and
(f) nothing for use in connection with the sale or preparation for sale of food or the sale of any goods is placed or stored in any place outside the licensed premises used by him.

Cleanliness around stall or pitch
27. Every licensee of a stall or a pitch in a market shall keep any avenue, passage or space immediately in front of, behind or by the side of his stall or pitch clean.

Obstruction in market
28. No person shall cause any obstruction in any market or in any street, passage or approach to any market with any vehicle, goods, or other things.

Live animal
29. —(1) Except as provided in paragraphs (3) and (5), no person shall —

(a) bring any live animal into, or cause or permit any live animal to be brought into or kept in, any licensed premises; or

(b) cause or permit any live animal to be kept in any place which is abutting, or which opens directly into, any licensed premises.

(2) Subject to paragraphs (4) and (6), where any premises are licensed as a food establishment or private market, the licensee shall, if so directed by the Director-General or any authorised officer, cause to be displayed in a conspicuous place at the licensed premises a sufficient number of suitable notices to the effect that live animals are prohibited within the licensed premises.

(3) Notwithstanding paragraph (1), the licensee of a food establishment or private market may permit any guide dog accompanying a blind or visually impaired person to be brought into the dining or refreshment area or any toilet of the licensed premises if the guide dog is —

(a) kept under proper control;

(b) restrained from straying or causing annoyance or nuisance to any person or animal, or damage to any property; and

(c) held in a leash.

(4) Where the licensee of a food establishment or private market permits guide dogs accompanying blind or visually impaired persons to be brought into his licensed premises under paragraph (3), the notice referred to in paragraph (2) shall specify that guide dogs are permitted within the licensed premises.

(5) Notwithstanding paragraph (1), where any premises are licensed as a food establishment where pets are allowed, any person may bring into, or cause or permit to be brought into, the dining or refreshment area or any toilet of the licensed premises any animal which is kept as a pet if the animal is —

(a) kept under proper control;

(b) restrained from straying or causing annoyance or nuisance to any person or animal, or damage to any property; and

(c) where the animal is a dog, held in a leash.

(6) Paragraph (2) shall not apply to any licensed premises referred to in paragraph (5).

(7) Subject to paragraph (8), no person shall feed any guide dog or cause or permit any guide dog
to be fed in any licensed premises.

(8) Where any animal is brought into any licensed premises where pets are allowed, no person shall feed the animal or cause the animal to be fed using any crockery, utensil, container, receptacle, appliance or implement which is or will be used for the consumption of any food by a human being.

(9) Where —

(a) there is an outbreak of an infectious or animal-borne disease; or

(b) it is necessary in the interest of public health that any licensed premises should not be used as —

(i) a food establishment or private market where guide dogs are permitted; or

(ii) a food establishment where pets are allowed,

then, notwithstanding paragraphs (3) and (5), the Director-General or an authorised officer may, by notice in writing, direct any licensee not to allow in his licensed premises any guide dog or animal kept as a pet.

(10) Where the licensee of any licensed premises referred to in paragraph (3) or (5) has breached any restriction or condition subject to which the licence was granted, the Director-General or an authorised officer may, by notice in writing, direct the licensee not to allow in his licensed premises any guide dog or animal kept as a pet.

(11) Where a notice referred to in paragraph (9) or (10) has been issued in respect of any licensed premises, the provisions of paragraph (1) (without the exception) and paragraph (2) shall apply in relation to the licensed premises from the date of the notice for such period as the Director-General shall determine.

(12) Where any notice referred to in paragraph (9) or (10) has been issued in respect of any licensed premises, the Director-General shall, as soon as practicable, cause to be published in the Gazette a notification that the provisions of paragraph (1) (without the exception) and paragraph (2) shall apply in relation to the licensed premises from the date of the notice for the period referred to in paragraph (11).

(13) In this regulation —

"animal" includes bird;

"animal-borne disease" includes any disease that —

(a) afflicts any animal; or

(b) is or can be transmitted by any animal, whether to a human being or another animal;

"guide dog" means a dog that is specially trained to aid a particular blind or visually impaired person.
**Toilet facilities**

30. — (1) Every licensee of a food establishment or private market shall ensure that there are provided for use a sufficient number of water closets, urinals and wash-basins in the toilet.

(2) Every licensee of a food establishment or private market shall ensure that —

   (a) the toilet in the licensed premises used by him is kept clean, properly maintained and in good repair;

   (b) the toilet is not used for storage of any matter, article or thing which is not for use in connection with the toilet;

   (c) the toilet is provided with toilet paper, soap or liquid detergent, litter bin or receptacle and clean towel or hand dryer; and

   (d) the sanitary fittings, appliances and facilities are maintained in good working order, condition and repair.

(3) Every licensee of a food establishment or private market shall —

   (a) if so directed by the Director-General or any authorised officer, engage a toilet caretaker to ensure that the toilet is clean at all times; and

   (b) maintain such record and schedule of cleaning of the toilet as may be directed by the Director-General or any authorised officer.

**Refuse disposal**

31. Every person who is engaged in the sale or preparation for sale of food or the sale of any goods shall —

   (a) provide an adequate number of proper refuse bins or receptacles with fitting covers in the licensed premises used by him;

   (b) deposit or cause or permit to be deposited any refuse, rubbish, or other thing discarded by him in a proper refuse bin or receptacle lined with a plastic bag used for that purpose, except for waste of a size that cannot be accommodated in such bin or receptacle;

   (c) ensure that all refuse bins or receptacles are closed when not in use; and

   (d) ensure that the plastic bag containing refuse is not torn or damaged and it is securely fastened before placing or depositing it in a refuse bin centre or in such place as may be directed by the Director-General or any authorised officer for collection.

**Register on licensed premises**

32. Every licensee shall maintain in his licensed premises a register in such form and for such purpose in connection with the licence as the Director-General may determine.

**Penalty**

33. — (1) Any person who contravenes or fails to comply with any of the provisions of these Regulations shall be guilty of an offence and shall be liable on conviction to a fine not exceeding $2,000 and, in the case of a continuing offence, to a further fine not exceeding $100 for every day or part thereof during which the offence continues after conviction.
(2) A licensee who would have been guilty of an offence if anything had been done or omitted by him personally shall be guilty of that offence and shall be liable to the same penalty if that thing had been done or omitted to be done by his employee or assistant in the course of his business or in the scope of his employment unless he proves to the satisfaction of the court that the offence was committed without his knowledge and that he took all reasonable precautions to prevent the commission of the offence.

**THE SCHEDULE**

Regulation 12 (e)

**TEMPERATURES FOR STORAGE OF FOOD**

<table>
<thead>
<tr>
<th>Type of food</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Frozen meat</td>
<td>not above -12º C</td>
</tr>
<tr>
<td>(2) Ice-cream</td>
<td>not above -2º C</td>
</tr>
<tr>
<td>(3) Chilled fresh meat and uncooked fish</td>
<td>not below 0º C and not above 4º C</td>
</tr>
<tr>
<td>(4) Thawed frozen meat</td>
<td>not below 0º C and not above 4º C</td>
</tr>
<tr>
<td>(5) Dairy products and any other product that is</td>
<td>not above 7º C.</td>
</tr>
<tr>
<td>required to be stored at a chilled temperature as stated on its product label</td>
<td></td>
</tr>
</tbody>
</table>

This legislation was last amended on 31 Dec 2005