

New food hygiene recognition scheme

The new scheme will replace the current hygiene grading system for food retail establishments in late 2020.

OLD SYSTEM

- Introduced in 1997
- Retail food establishments are given a grade by NEA based on the overall hygiene, cleanliness and housekeeping standards of the premises in a "snapshot assessment".

Food establishments are assessed by NEA and given the following grades based on their scores:



85% or higher



70% to 84%



50% to 69%



0% to 49%

As of Dec 31 last year, 99% of licensees were awarded A or B ratings

NEW SYSTEM

- To be fully implemented in late 2020
- Establishments are given awards based on how long they have maintained a clean track record with no major hygiene lapses.



New operator that has been operating for less than 2 years will be given a decal to indicate it is building up its track record

Duration of strong track record without major hygiene lapses / award tier



Bronze
(2 or more years)



Silver
(5 or more years)



Gold
(10 or more years)