

**Food Safety Requirements for Food Vendors**

1. All food products supplied must be fit for human consumption, free from contamination or foreign bodies and compliant with all AVA/NEA food safety criteria, including relevant microbiological standards.
2. Vendor's premises must have received an 'A' grading from AVA/NEA.
3. All food products must have proper labels stating the description, expiry date/ remaining shelf life, country of origin, Halal logo (if applicable), sustainability accreditation (if applicable) in both the outer and inner packaging. For Halal food products, valid Halal certificate must also be submitted to RWS prior to delivery.
4. All food products must use proper food grade packaging materials (e.g PP or PET plastics) for storage.
5. All food products must have a minimum of 50% shelf life remaining as of the date of delivery. The production and expiry dates of the food products must be clearly indicated on the packaging as well as on the delivery note/invoice.
6. Manufacturers and food product suppliers must hold HACCP certification or its equivalent, or be working towards HACCP certification or its equivalent.
7. For chilled food products, it must be transported in a refrigerated vehicle at 1-4°C with a maximum food temperature of 7°C; otherwise the consignment will be rejected. The delivery vehicle must be fitted with a working temperature recording device.
8. For frozen food products, it must be transported in a freezer truck at -18°C with a maximum food temperature of -12°C; otherwise the consignment will be rejected. The delivery vehicle must be fitted with a working temperature recording devices.
9. All food delivery vehicles must have a covered storage cabin and must be inspected, cleaned and sanitized daily.
10. Loading or Unloading of chilled and frozen food products must be done in the shortest time (not exceeding 15min) to minimize fluctuation in temperature of the products and the storage cabin.
11. The Vendor shall indemnify RWS from and against any claims, losses, damages, costs and expenses which arises from the Vendor's breach of the above Food Safety Requirements.