SPRING SINGAPORE CALLS FOR PUBLIC COMMENTS – 3 MARCH 2017

Under the National Standardisation Programme, public comment is an important stage of standards development where members of the public are invited to provide feedback on draft Singapore Standards for publications and work item proposals for development and review of Singapore Standards and Technical References. The establishment of Singapore Standards are done in accordance with the World Trade Organisation’s requirements for the development of national standards.

A) Notification of Draft Singapore Standards for Publications

Members of the public are invited to comment on the following documents:

Food – food storage warehouses, cook chill food

For more information on viewing the documents, click here.

Closing date for comments: 4 May 2017.

To provide comments, please write to: kay_chua@spring.gov.sg.

B) Notification of Work Item Proposals – Review of Singapore Standards

Published Singapore Standards are reviewed to determine if they should be updated, confirmed or withdrawn (if they no longer serve the industry’s needs).

Members of the public are invited to comment on the scope and contents of the following standards to be reviewed.

(I) Building and Construction – deep excavation
(II) Food – food storage warehouses, HACCP, quick frozen foods
(III) Management Systems – Risk management – principles and guidelines

The review is work-in-progress and new version/draft is not available at this juncture. Users can refer to the current SS to provide feedback. For more information on viewing and purchase of current SS, click here.

Closing date for comments: 4 April 2017.

Members of the public are invited to join as standards partners, resource members or co-opted members subject to the approval of relevant committees and working groups.

To provide comments or to join in the development of standards, please write to: kay_chua@spring.gov.sg.
A) **Notification of draft Singapore Standards**

**Food**

New/Revised

1. ***Guidelines for food storage warehouses – Ambient / air-conditioned***

   This standard provides guidelines for food storage warehouses (ambient temperature and air-conditioned) for food products that do not require refrigeration to ensure food safety.

   It does not apply to facilities for the storage of food under chilled or frozen conditions.

   This standard resulted from the review of TR 35 : 2013, “Technical Reference for food storage warehouses for food products stored under ambient conditions” and is intended to replace this TR.

   Potential users of the standard may include warehouse logistics providers and organisations with food storage facilities.

2. ***Code of practice for the processing and handling of cook-chill food (Revision of CP 66: 1997)***

   This standard is intended to provide guidelines for the processing and handling of cook-chill food ready for consumption with or without re-heating. It sets out the standards to be used in developing, processing and distributing cook-chill food for mass catering and retail.

   Potential users of the standard may include organisations and manufacturers involved in the preparation of cook-chill food.

   *(NOTE: Instead of the prefix CP, the revised edition of CP 66 will carry the prefix ‘SS’, i.e. SS XXX : 2017, XXX representing the number that will be assigned when the standard is approved.)*

Copies of standards and drafts are available at:

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**NOTE** – The viewing period of the drafts will expire on the closing of the 2-month public comments. Drafts will no longer be available after this date.
B) Notification of New Work Item Proposals – Review of Singapore Standards

(I) Building and Construction

1. **Technical Reference for deep excavation** [TR 26 : 2010 (2013)]

   This TR covers the design and construction of deep excavations.

   It is being reviewed with the intention to withdraw it as the TR has been superseded by current developments in Eurocodes, other related standards, and BCA and LTA guidelines.

   Users of the TR can refer directly to the BCA and LTA guidelines.

(II) Food

2. **Technical Reference for food storage warehouses for food products stored under ambient conditions** (TR 35 : 2013)

   This TR covers areas of food storage warehouses that would affect food safety and traceability.

   It is being reviewed with the intention to elevate it to a Singapore Standard, “Guidelines for food storage warehouses – Ambient / air-conditioned” (see A.1).

3. **Hazard analysis and critical control point (HACCP) system and guidelines for its application** (SS 444 : 2010)

   This standard sets out the principles of the HACCP system and provides general guidance for the application of the system adopted by Codex Alimentarius Commission.

   It will be reviewed with the intention to update it.

   Users of this standard include any company who is involved in the manufacturing, processing or handling of food products.

4. **Code of practice for the processing and handling of quick frozen foods** (CP 46 : 1989)

   This standard is intended to provide guidelines for the processing and handling of quick frozen foods from raw material to the ultimate consumer. The standard involves application of efficient freezing techniques, retention of packaging integrity, proper stock rotation and maintenance of uniform product temperature of -18°C or colder.

   The standard will be reviewed with the intention to update it.

   Users of this standard include manufacturers involved in the preparation of quick frozen food.

(III) Management Systems


   This standard provides principles and generic guidelines in risk management. It can be applied throughout the life of an organisation, and to a wide range of activities, including strategies and decisions, operations, processes, functions, projects, products, services and assets.

   The standard will be reviewed with the intention to update it to the latest edition of ISO 31000.

   Users of the standard include public and private sectors, community enterprises, association and consultants.

Copies of the drafts are not available at this juncture.

Submit Comments
Frequently asked questions about public comment on Singapore Standards:

1. **What is public comment?**

   Singapore Standards are established based on an open system which is also in accordance with the World Trade Organisation requirements. These documents are issued as part of a consultation process before any standards are introduced or reviewed. This important stage in the development of Singapore Standards is the Public Comment period. This mechanism helps industry, companies and other stakeholders be aware of forthcoming changes to Singapore Standards and provide them with an opportunity to influence, before their publication, the standards that have been developed by their industry and for their industry.

2. **How does public comment benefit me?**

   This mechanism:
   - ensures that your views are considered and gives you the opportunity to influence the content of the standards in your area of expertise and in your industry;
   - enables you to be familiar with the content of the standards before they are published and you stand to gain a competitive advantage with this prior knowledge of the standards.

3. **Why do I have to pay for the standards which are proposed for review or withdrawal?**

   These standards are available for free viewing at Toppan Leefung Pte Ltd and the National Library Board at the addresses given above. However, the normal price of the standard will be charged for those who wish to purchase a copy. At the stage where we propose to review or withdraw the standards, the standards are still current and in use. We seek comments for these standards so as to:
   - provide an opportunity for the industry to provide inputs for the review of the standard that would make the standard suitable for the industry’s use,
   - provide feedback on the continued need for the standard so that it will not be withdrawn.

4. **What happens after I have submitted my comments?**

   The comments will be channelled to the relevant standards committee for consideration and you will be informed of the outcome of the committee’s decision and you may be invited to meet the committee if clarification is required on your feedback.

5. **Can I view drafts after the public comment period?**

   Drafts will not be available after the public comment period.

6. **How do I request for a new standard?**

   You can inform us of your standardisation needs by completing the Proposal Form at Apply for a Standard.