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資料1 輸入禁止病害虫品目

学名	寄主対象	一般名称
バクテリア		
<i>Corynebacterium sepedonicum</i>	芋類	Bacteria ring rot
<i>Xanthomonas ampelina</i>	ぶどう	Blight
真菌類		
<i>Aecidium cantensis</i>	芋類	Deforming rust
<i>Angiosorus solani</i>	芋類	Thecophora smut
<i>Deuterophoma tracheiphila</i>	柑橘類	Mal secco
<i>Phoma exigua</i> var <i>fourata</i>	芋類	Gangrene
<i>Polyscytalium pustulans</i>	芋類	Skin spot
<i>Puccinia pittieriana</i>	芋類	Common rust
<i>Synchytrium endobioticum</i>	芋類	Black wart、Black scab
害虫		
<i>Anastrepha obliqua</i>	柑橘類	West Indian fruit fly
<i>Anastrepha fraterculus</i>	柑橘類	South American fruit fly
<i>Anastrepha ludens</i>	柑橘類	Mexican fruit fly
<i>Anastrepha</i> spp.	柑橘類	Fruit fly
<i>Ceratitis rosa</i>	柑橘類	Natal fruit fly
<i>Ceratitis capitata</i>	柑橘類	Mediterranean fruit fly
<i>Chrysomphalus aonidium</i>	柑橘類	Florida red scale
<i>Dacus tryoni</i>	柑橘類	Queensland fruit fly
<i>Leptinotarsa decemlineata</i>	芋類	Colorado potato beetle
<i>Lissorhoptrus oryzophilus</i>	米	Rice water weevil
<i>Quadraspidiotus perniciosus</i>	柑橘類	San Jose scale
<i>Trogoderma granarium</i>	米	Khapra beetle
菌類		
<i>Mycoplasma</i>	りんご	Flat limb
	ぶどう	Flavescence doree
	ぶどう	Pierce's disease
<i>Spiroplasma citri</i>	柑橘類	Stubborn disease
線虫類		
<i>Aphelenchoides fragariae</i>	いちご	Bud & leaf spring dwarf
<i>Ditylenchus destructor</i>	にんじん、芋類	Potato rot nematode
<i>Ditylenchus destructor</i>	しいたけ	Potato rot
<i>Ditylenchus myceliophagus</i>	しいたけ	Mushroom nematode
<i>Globodera pallida</i>	芋類	Cyst nematode
<i>Hericycliophora arenaria</i>	柑橘類、ぶどう、きゅうり	Sheath nematode
<i>Heterodera carotae</i>	にんじん	Cyst carrot
<i>Heterodera cyperi</i>	にんじん	Cyst nematode
<i>Heterodera oryzicola</i>	米	Rice cyst nematode
<i>Heterodera schachtii</i>	キャベツ	Sugarbeet cyst
<i>Hirschmanniella spinicaudata</i>	米	Rice root tip nematode

Hoplolaimus indicus	柑橘類、桃、米、キャベツ、	Lance nematode
Hoplolaimus indicus lance	米	Lance nematode
Hoplolaimus pararobustus	米	Lance nematode
Longidorus attenuatus	ぶどう、いちご、キャベツ、にんじん	Needle nematode
Macroposthonia xenoplex	ぶどう	Ring nematode
Meloidogyne exigua	柑橘類、すいか	Root knot nematode
Meloidogyne indica	柑橘類	Root knot nematode
Meloidogyne mali	りんご、ぶどう	Root knot nematode
Meloidogyne naasi	タマネギ	Root knot nematode
Merlinius brevidens	ぶどう、にんじん、きゅうり、ニンニク、タマネギ	-
Nacobbus aberrans	キャベツ、にんじん、きゅうり、レタス、大根	False root knot
Pratylenchus fallax	さくらんぼ、いちご	Lesion nematode
Pratylenchus neglectus	いちご	Lesion nematode
Pratylenchus thornei	りんご、さくらんぼ、ぶどう、なし、いちご、タマネギ	Lesion nematode
Trichodorus viruliferus	ぶどう	Stubby root nematode
Xiphinema index	柑橘類、ぶどう	Dagger nematode
ウイルス		
Arabis mosaic virus	ぶどう	
Artichoke Italian latent virus	ぶどう	
Corky bark virus	ぶどう	
Dwarf virus	米	
Fan leaf virus	ぶどう	
Hoja blanca virus	米	
Hungarian chrome mosaic virus	ぶどう	
Leaf roll virus	ぶどう	
Leaf virus	ぶどう	
Peach rosette mosaic grape	ぶどう	
Rice transitory yellowing virus	米	
Rice yellow mottle virus	米	
Stem pitting virus	ぶどう	
Wrinkled stunt and witches brown virus	米	

出所 : Control of Plant Act, Subsidiary Legislation, Plant Importation Rules, First Schedule

(植物管理法 附表 植物輸入規定、第 1 表、1983 年施行、2000 年最新改訂、ただし、Plant Importation Rules は 1994 年の改訂)

資料2 許容残留農薬基準

農薬	最大残留含有量	対象品目
Acephate	10	レタス
	5	トマト、キャベツ、芽キャベツ、柑橘類
	0.5	芋類
Acifluorfen	0.1	米（もみ）
Alachlor	0.01	キャベツ
Aldicarb	0.5	芋類
	0.2	柑橘類、いちご
	0.05	タマネギ
Aldrin	0.1	キャベツ、にんじん、きゅうり、レタス、タマネギ、芋類、大根、芽キャベツ
	0.05	柑橘類
Asulam	0.4	芋類
Atrazine	0.1	柑橘類、ぶどう
	0.01	芋類
Azinphos-methyl	4	キウイフルーツ（全体）、ぶどう、モモ
	2	柑橘類
	1	その他果実
	0.5	野菜類
	0.4	キウイフルーツ（実の部分）
	0.2	芋類
Azocyclotin	2	桃、ぶどう、りんご、いちご
Bendiocarb	0.1	しいたけ
Benomyl	10	柑橘類、さくらんぼ
	5	いちご、なし、にんじん、レタス
	3	その他野菜類
	2	ぶどう、メロン
	1	しいたけ
	0.1	タマネギ
Bromophos	2	にんじん、レタス、大根、ねぎ
	1	モモ、なし、キャベツ
	0.5	いちご、タマネギ、トマト
	0.1	きゅうり、キャベツ
Bromacil	0.04	柑橘類
Captafol	15	桃
	10	さくらんぼ
	8	いちご
	5	りんご、なし、トマト
	2	メロン、きゅうり
	0.5	にんじん、タマネギ、芋類
Captan	50	さくらんぼ
	25	りんご、なし
	20	いちご、芋類
	15	柑橘類、トマト、桃

農薬	最大残留含有量	対象品目
	10	きゅうり、レタス
Carbaryl	10	さくらんぼ、桃、葉菜類
	7	いちご、柑橘類
	5	りんご、ぶどう、なし、米、トマト
	3	メロン、きゅうり
	2	にんじん、ごぼう、大根
	1	キウイフルーツ（実の部分）
	0.2	芋類
Carbendazim	10	柑橘類、さくらんぼ、桃
	5	いちご、トマト、にんじん、レタス
	3	芋類
	2	りんご、なし、メロン
	1	しいたけ
	0.5	きゅうり、米
	0.1	タマネギ
Carbofuran	2	芽キャベツ
	0.5	キャベツ、にんじん、芋類
	0.2	米（玄米）
	0.1	桃、なし、いちご、タマネギ、レタス、トマト
Carbophenothion	2	柑橘類
	1	りんご、ぶどう、桃、なし
	0.02	芋類
Chlordane	0.02	果実・野菜全般
Chlorfenvinphos	0.4	にんじん
	0.1	大根、トマト
	0.05	芽キャベツ、キャベツ、タマネギ、ねぎ、しいたけ、米、芋類
Chlormequat	3	なし
	1	ぶどう、干し柿
Chlorothalonil	25	桃
	10	さくらんぼ、レタス
	7	柑橘類、ぶどう、メロン、きゅうり、タマネギ、トマト
	1	にんじん
	0.1	芋類
Chlorpropham	50	芋類
Chlorpyrifos	2	キウイフルーツ、乾燥果実
	1	りんご、ぶどう、キャベツ
	0.5	なし、にんじん、トマト
	0.3	柑橘類
	0.2	いちご
	0.1	レタス、米（玄米）
	0.05	しいたけ、タマネギ、キャベツ、芋類
Chlorpyrifosmethyl	0.5	りんご、桃、トマト
	0.1	キャベツ、レタス、大根、米
Cyhexatin	5	キウイフルーツ、桃

農薬	最大残留含有量	対象品目
	3	いちご
	2	りんご、なし、柑橘類、いちご、その他野菜類全般
	0.5	メロン、きゅうり
Cypermethrin	2	柑橘類、桃、レタス
	1	さくらんぼ、ぶどう、葉菜類
	0.5	いちご、ねぎ、トマト
	0.2	きゅうり
	0.1	タマネギ
	0.05	しいたけ、大根、ごぼう
2,4-D	2	柑橘類
	0.2	芋類
	0.1	いちご
DDT	1	果実・野菜全般
Deltamethrin	0.05	ぶどう、キウイフルーツ、なし、みかん、いちご、その他野菜類全般
	0.01	メロン、しいたけ、大根、ごぼう
Demeton	1	ぶどう、桃
	0.5	りんご、柑橘類、なし、トマト、レタス、キャベツ
	0.1	メロン、いちご
Diazinon	0.7	桃、柑橘類
	0.5	その他果実・野菜類、キウイフルーツ
Dichlorvos	1	レタス
	0.5	しいたけ、トマト、その他野菜類全般
	0.1	生鮮果実全般
Dicofol	5	その他果実全般、その他野菜類全般
	2	きゅうり
	1	いちご、トマト
Dieldrin	0.1	にんじん、キャベツ、きゅうり、レタス、大根、タマネギ、芽キャベツ、芋類
	0.05	果実全般
Dimethoate	2	りんご、さくらんぼ、柑橘類、ぶどう、桃、なし、その他野菜類全般
	1	いちご、トマト
	0.05	芋類
Dinocap	0.1	ぶどう、なし、いちご、きゅうり
Dioxathion	5	りんご、なし
	3	柑橘類
	2	ぶどう
	0.1	桃
Diphenyl	110	柑橘類
Diphenylamine	5	りんご、なし
Diquat	5	米（玄米）
	0.2	芋類
	0.1	タマネギ
	0.05	その他野菜類

農薬	最大残留含有量	対象品目
Disulfoton	0.5	野菜類全般、米（玄米）、芋類
Dithiocarbamates	5	ぶどう
	3	りんご、桃、なし、いちご、トマト
	1	さくらんぼ、レタス
	0.5	にんじん、きゅうり
	0.1	芋類
Dodine	5	りんご、桃、ぶどう、なし、いちご
	2	さくらんぼ
EDB	0.1	果実・野菜全般
Endosulfan	2	生鮮果実全般、その他野菜全般
	0.2	にんじん、タマネギ、芋類
	0.1	米（玄米）
Endrin	0.02	りんご
Ethion	2	ぶどう、りんご、柑橘類、なし、いちご、トマト
	1	桃、ニンニク、タマネギ
	0.5	きゅうり
	0.1	さくらんぼ
Ethoxyquin	3	りんご、なし
Etrifos	0.5	りんご、ぶどう、レタス、芽キャベツ
	0.2	トマト
	0.1	桃、キャベツ、きゅうり、ねぎ、タマネギ、大根、芋類、米
	0.01	さくらんぼ
Fenamiphos	0.2	にんじん、レタス
	0.1	芋類
	0.05	トマト、ぶどう、タマネギ、柑橘類
Fenbutatin-oxide	5	柑橘類、さくらんぼ、りんご、ぶどう、なし
	3	いちご、桃
	1	メロン、きゅうり、トマト
Fenitrothion	20	米（もみ）
	2	柑橘類、りんご、さくらんぼ、ぶどう、レタス
	1	桃、米（精米）
	0.5	なし、いちご、トマト、キャベツ
	0.2	ねぎ、大根
	0.1	その他の生鮮果実・野菜類
	0.05	きゅうり、タマネギ
Fensulphothion	0.1	芋類、タマネギ、トマト
Fenthion	2	柑橘類、いちご、なし、ぶどう、柿、さくらんぼ、桃、レタス
	1	キャベツ
	0.5	ぶどう、トマト
	0.1	タマネギ、米
	0.05	芋類
Fentin	0.2	にんじん
	0.1	芋類、米（玄米）

農薬	最大残留含有量	対象品目
Fenvalerate	5	キウイフルーツ、桃、さくらんぼ、柑橘類、レタス、
	1	いちご、トマト
	0.5	すいか
	0.2	メロン、きゅうり
	0.05	ごぼう、大根
Folpet	25	ぶどう
	20	いちご
	15	さくらんぼ、レタス
	10	りんご、柑橘類
	5	トマト
	2	すいか、きゅうり、タマネギ
Formothion	0.2	柑橘類
Heptachlor	0.2	にんじん
	0.05	その他野菜類
	0.02	トマト
	0.01	柑橘類
Imazalil	5	柑橘類（全体）
	0.5	きゅうり
	0.1	柑橘類（剥皮前）
Inorganic bromide	100	キャベツ、レタス
	75	トマト
	50	きゅうり
	30	いちご、柑橘類、乾燥果実
	20	その他の果実・野菜全般
Iprodione	10	ぶどう、りんご、桃、なし、いちご
	5	キウイフルーツ、レタス、きゅうり、トマト
	3	米（玄米）
	0.1	ニンニク、タマネギ
Lindane	3	いちご、レタス、トマト
	1	大根
	0.5	りんご、さくらんぼ、ぶどう、キャベツ、芽キャベツ
	0.2	にんじん
	0.05	芋類
Malathion	8	ぶどう、キャベツ、乾燥果実、レタス
	6	さくらんぼ、桃
	4	柑橘類
	3	トマト
	2	りんご
	0.1	芋類
Maleic hydrazide	50	芋類
	15	タマネギ
Metalaxyl	2	レタス
	1	ぶどう、柑橘類
	0.5	キャベツ、きゅうり、トマト
	0.2	メロン、すいか
	0.1	芋類

農薬	最大残留含有量	対象品目
	0.05	タマネギ
Methamidophos	2	トマト
	1	芽キャベツ、キャベツ、レタス、桃
	0.5	柑橘類、きゅうり
	0.1	芋類
Methidathion	5	みかん
	0.2	りんご、なし、さくらんぼ、ぶどう、桃、キャベツ
Methiocarb	0.1	野菜類全般
	0.05	柑橘類
Methomyl	5	りんご、桃、レタス、キャベツ
	2	柑橘類、さくらんぼ、ぶどう
	1	トマト
	0.5	きゅうり
	0.1	芋類
Mevinphos	1	さくらんぼ、いちご、芽キャベツ、キャベツ
	0.5	りんご、ぶどう、桃、レタス
	0.2	柑橘類、なし、きゅうり、トマト
	0.1	にんじん、タマネギ、芋類
Monocrotophos	0.5	りんご、なし、トマト
	0.2	柑橘類、芽キャベツ、キャベツ
	0.1	タマネギ
	0.05	芋類、にんじん
Oxamyl	3	柑橘類
	2	りんご、メロン、トマト
	1	パイナップル
	0.5	きゅうり
	0.1	にんじん、芋類
	0.05	タマネギ
Paraquat	10	米(玄米)
	0.5	米(精米)
	0.2	芋類
	0.05	果実・野菜類全般
Parathion	1	桃、柑橘類
	0.7	にんじんを除く野菜類
	0.5	にんじん、その他果実類
Permethrin	5	レタス、キャベツ
	2	なし、キウイフルーツ、ぶどう、トマト
	1	いちご、芽キャベツ
	0.5	柑橘類、きゅうり、ねぎ、大根
	0.1	メロン、にんじん、しいたけ
	0.05	芋類
Phosphomidon	0.5	りんご、なし
	0.4	柑橘類
	0.2	さくらんぼ、桃、いちご、芽キャベツ、キャベツ、にんじん

農薬	最大残留含有量	対象品目
	0.1	すいか、きゅうり、レタス、トマト
	0.05	ごぼう、大根、芋類
Phorate	0.5	にんじん
	0.2	レタス
	0.1	トマト
	0.05	ぶどう、芋類
Phosalone	5	りんご、桃、さくらんぼ、ぶどう
	2	なし、いちご、柑橘類、トマト、芽キャベツ、キャベツ、きゅうり、レタス
	0.1	芋類
Phosmet	15	キウイフルーツ
	10	りんご、いちご、ぶどう、桃、なし
	5	柑橘類
	0.05	芋類
Piperonyl butoxide	8	生鮮果実・野菜類、乾燥果実・野菜類
Primicarb	1	りんご、芽キャベツ、キャベツ、レタス、トマト
	0.5	桃、いちご、ねぎ、タマネギ
	0.05	柑橘類、芋類、大根
Pirimiphos-methyl	5	キウイフルーツ、しいたけ
	2	りんご、さくらんぼ、なし、芽キャベツ、キャベツ、米(玄米)
	1	いちご、にんじん、きゅうり、ねぎ、トマト、米(精米)
	0.5	柑橘類
	0.05	芋類
Prochloraz	5	柑橘類
	2	しいたけ
	1	なし
Propargite	10	ぶどう
	7	桃、いちご
	5	柑橘類
	3	りんご、なし
Pyrethrins	1	生鮮果実・野菜類、乾燥果実・野菜類
Quintozene	0.3	レタス
	0.2	芋類、タマネギ
	0.1	トマト
	0.02	キャベツ
Thiabendazole	10	りんご、なし、柑橘類
	5	芋類
	3	いちご
	2	トマト
	0.5	しいたけ
	0.1	タマネギ
Thiometon	1	その他果実・野菜類
	0.5	りんご、さくらんぼ、ぶどう、桃、なし、いちご、キャベツ、レタス、トマト

農薬	最大残留含有量	対象品目
	0.05	にんじん、芋類
Thiophanate-methyl	10	さくらんぼ、柑橘類、ぶどう、桃
	5	りんご、いちご、なし、にんじん、レタス、トマト
	1	しいたけ
	0.5	きゅうり
	0.1	タマネギ
Thiram	7	りんご、桃、いちご、タマネギ、トマト
Triadimeform	1	ぶどう
	0.5	りんご、メロン、トマト
	0.2	いちご、きゅうり
	0.1	ねぎ
Trichlorfon	0.2	桃、芽キャベツ、トマト
	0.1	その他生鮮果実・野菜類
	0.05	にんじん
Triforine	5	桃
	2	りんご、さくらんぼ
	1	いちご
	0.5	トマト
	0.2	芽キャベツ
Vamidothion	1	りんご、桃、なし、芽キャベツ
	0.5	ぶどう
Ziram	7	果実・野菜類全般

出所: Sales of Food Act, Subsidiary Legislation, Rg 1, Food Regulations, Tenth Schedule (食品販売法、細則 1 食品規定、附表第 10 1973 年施行、2002 年最新改訂、ただし Food Regulations は 1988 年)

資料3 化学防腐剤基準・重金属含有量基準・酸化防止剤基準

化学防腐剤基準

	二酸化硫黄換算	ベンゾール酸	メチル又はプロピル 水酸化ベンゾエート	ソルビン酸
果実全般	100ppm	1,000ppm	1,000ppm	1,000ppm
芋類	50ppm	-	-	-
トマト（果肉）	350ppm	800ppm	800ppm	-
キャベツ	2,500ppm	-	-	-
その他野菜全般	2,000ppm	-	-	-

出所：Sales of Food Act, Subsidiary Legislation, Rg 1, Food Regulations, Fifth Schedule (食品販売法、細則1 食品規定、附表第5 1973年施行、2002年最新改訂、ただし Food Regulations は1988年)

重金属含有量基準

	砒素	鉛	銅
生鮮果実・野菜	1ppm	1ppm	30ppm
乾燥果実・野菜	1ppm	2ppm	30ppm

出所：Sales of Food Act, Subsidiary Legislation, Rg 1, Food Regulations, Eleventh Schedule (食品販売法、細則1 食品規定、附表第11 1973年施行、2002年最新改訂、ただし Food Regulations は1988年)

酸化防止剤基準

対象品目	酸化防止剤	最大含有量
りんご・なし	Ethoxyquin	3ppm

出所：Sales of Food Act, Subsidiary Legislation, Rg 1, Food Regulations, Fourth Schedule (食品販売法、細則1 食品規定、附表第4 1973年施行、2002年最新改訂、ただし Food Regulations は1988年)

資料４ シンガポール青果物輸出入業者協会に加盟している輸入業者リスト

社名	住所 (URL)	連絡先	代表者	取扱品目
101 Fresh Fruits Trading	Blk 336 Smith Street #01-300/301 New Bridge Centre Singapore 050336	Tel: 62259286 Fax: 63232101	Alun Chow	果実
Ah Heng Company	Blk 7 Pasir Panjang Wholesale Centre #01-232 Singapore 110007	Tel:67786516 Fax:	Yeo Eng Tong	野菜
Ah Ho Fruit Trading Company	230A Pandan Loop #13-00 Singapore 128416	Tel:67736800 Fax:67736860	Tan Heng Wan	果実
Ang Kiat Leng Trading	Blk 7 Pasir Panjang Wholesale Centre #01-238 Singapore 110007	Tel:67730407 Fax:67731029	Ang Yong Beng	野菜
Aries It & Trading	Blk 7 Pasir Panjang Wholesale Centre #01-290 Singapore 110009	Tel:67736273 Fax:67736275	Ong Khim Hwa	野菜
Ban Choon Marketing Pte Ltd	Blk 21 Pasir Panjang Wholesale Centre #01-142 Singapore 110021 www.banchoon.com.sg	Tel:67777333 Fax:67771400	Tan Chin Hian	果実・野菜・生 しいたけ
Bee Seng Fruit Supply Pte Ltd	Blk 25 Pasir Panjang Wholesale Centre #01-200 Singapore 110025	Tel:67748108 Fax:67748300	Seah Chong Sing	果実
Benelux Flowers & Food Pte Ltd	245 Pandan Loop Singapore 128428 www.beneluxproduce.com	Tel:67796890 Fax:67797203	Ng Hai Chuan	果実
Bright Garden	128 Seletar West Farmway 10 Singapore 790000	Tel: 64812018 Fax:	Ong Hock Beng	野菜
Chan Seng Heng Pte Ltd	230-A Pandan Loop #03-05 Singapore 128416	Tel:67736128 Fax:67736166	Tay Hau Tat	デルモンテ製パ イナップル・バ ナナ・メロン等 果実
Chia Teck Shun Food Impex Co	Blk 13 Pasir Panjang Wholesale Centre #01-612 Singapore 110013	Tel:67796622 Fax:67789978	Chia Chong Peow	野菜
Chia Yong Joo Trading Pte Ltd	Blk 13 Pasir Panjang Wholesale Centre #01-599 Singapore 110013	Tel:67789276 Fax:67790602	Chia Song Hoe	野菜
Chiap Seng & Co Pte Ltd	No 31 Hong Kong Street Singapore 059670	Tel:65354036 Fax:65323315	Lee Choon Giart	果実・食用油・ 食品
Chiew Seng Trading Company	Blk 7 Pasir Panjang Wholesale Centre # 01-234 Singapore 110007	Tel: 67797578 Fax: 67797578	Koh Ah Tee	野菜
Chit Hong & Co Pte Ltd	230-A Pandan Loop Singapore 128416	Tel:67736880 Fax:67736882	Tan Chor Wah	果実
Choong Guan Heng Merchandise	Blk 11 Pasir Panjang Wholesale Centre # 01-579 Singapore 110011	Tel: 67771136 Fax: 67786456	Li Lineng	野菜
Chop Khim Teah	219 Syed Alwi Road Singapore 207778	Tel:62987553 Fax:62963604	Lim Kok You	果実
Chop Nam Huat	Blk 6 Pasir Panjang Wholesale Centre #01-226 Singapore 110006	Tel:67794988 Fax:67796091	John A.K.Lim	野菜
Chop San Huat	Blk 6 Pasir Panjang Wholesale	Tel: 67762782	Tan Pak Nang	野菜

社名	住所 (URL)	連絡先	代表者	取扱品目
	Centre # 01-216 Singapore 110006	Fax: 67779035		
Chua Chuan Hong Fruits & Vegetables Wholesaler	Blk 11 Pasir Panjang Wholesale Centre #01-576 Singapore 110011	Tel: 68721503 Fax: 68721503	Chua Chuan Hong	果実・野菜
Chua Sia Heng Fresh Fruits Pte Ltd	Blk 20 Pasir Panjang Wholesale Centre #01-139 Singapore 110020	Tel:67788222 Fax:67771439	Chua Swee Chai	果実
Chye Heng Vegetable Dealer	54 Hume Ave #03-08 Singapore 596231	Tel: 67625831 Fax: 67605609	Teo Tuan Huang	野菜
CT Vegetables & Fruits Pte Ltd	Blk 24 Pasir Panjang Wholesale Centre #01-185 Singapore 110024	Tel: 67792694 Fax: 67794479	Teo Kian Lam	果実・野菜
Evergreen Seasons Pte Ltd	Blk 21 Pasir Panjang Wholesale Centre #01-147 Singapore 110021	Tel:67796565 Fax:67783228	Henry Heng Hee Hoon	果実
Geok Heng Enterprise Pte Ltd	Blk 25 Pasir Panjang Wholesale Centre #01-194 Singapore 110025	Tel:67767167 Fax:67790249	Choo Siu Heng	果実
Greatway Holdings Pte Ltd	58 South Bridge Road #02-00 Singapore 58689	Tel: 65325333 Fax: 65331922	Patrick Ng	野菜
Hai Lian Enterprise	Blk 6 Pasir Panjang Wholesale Centre #01-222 Singapore 110006	Tel:67781884 Fax:67790330	Tony Lim Hock Kee	野菜
Hao Yun Foodstuffs	Blk 17 Pasir Panjang Wholesale Centre #01-117 Singapore 110017	Tel:68748722 Fax:68722533	Lee Choon Moi	野菜
Heng Guan Seng Kee Trading Pte Ltd	Blk 6 Pasir Panjang Wholesale Centre #01-218 Singapore 110006	Tel:67786155 Fax:67782771	Choo Ngian Tang	野菜
Heng Kee Trading And Food Supplier	Blk 10 Pasir Panjang Wholesale Centre #01-454 Singapore 110010	Tel:67762458 Fax:67741702	Tang Khoong Poh	野菜
Hu Lee Impex Pte Ltd	Blk 11 Pasir Panjang Wholesale Centre #01-570 Singapore 110011	Tel:67794089 Fax:67780953	Jerry Tan Soon Huat	野菜
Huihai Holdings (S) Pte Ltd	3791,Jalan Bukit Merah, E-Centre@Redhill #06-09 Singapore 159471	Tel: 62746543 Fax: 62710812	Low Siu Wah	果実
Huk Seng Marketing Pte Ltd	Blk 23 Pasir Panjang Wholesale Centre #01-176 Singapore 110023	Tel:67792922 Fax:67771473	Pang Choon Jin	果実
Hupco Pte Ltd	Blk 19 Pasir Panjang Wholesale Centre #01-133 Singapore 110019	Tel:67762188 Fax:67779873	Tay Khiam Back	オーストラリア産果実・野菜の国内代理店
Juwest Green Grocery & Florist	Blk 497 Jurong West Street 41 #01-06 Singapore 640497	Tel: 65619434 Fax: 65669317	David Koh Lye Chang	野菜
Khim Huat Hup Kee	230A Pandan Loop #03-11 Singapore 128416	Tel:67794888 Fax:67748501	Tan Gim Seng	果実
Kian Seng Fresh Produce Pte Ltd	230A Pandan Loop Singapore 128416	Tel:67768566 Fax:67762123	Quek Sin Hien	果実
Kwek Sum Chuan Fruit Pte Ltd	230A Pandan Loop #03-11 Singapore 128416 www.kweksumchuan.com.sg	Tel:67796733 Fax:67791883	Kwek Sum Chuan	果実
Lai Hong Fruits Trading	Blk 2 Pasir Panjang Wholesale Centre #01-809 Singapore 110002	Tel: 67740522 Fax: 67748819	Yeo Cheng Hong	果実
Law Song Nam	Blk 11 Pasir Panjang Wholesale	Tel:67764801	Law Song Nam	野菜

社名	住所 (URL)	連絡先	代表者	取扱品目
Vegetable Merchant	Centre #01-574 Singapore 110011	Fax:67761929		
Lee Yee Heng Trading Co	230A Pandan Loop #03-12 Singapore 128416	Tel:67753587 Fax:67751158	Lee Yee How	果実
Lian Hup Co (1978) Pte Ltd	230A Pandan Loop #03-04 Singapore 128416	Tel:67777950 Fax:67775069	Chua Swee Boo	果実
Lim Yik Moh	Blk 8 Pasir Panjang Wholesale Centre # 01-261 Singapore 110008	Tel: 67765015 Fax:	Lim Huang Ngiap	野菜
Moh Seng Hup Kee Pte Ltd	Blk 21 Pasir Panjang Wholesale Centre #01-144 Singapore 110021	Tel: 67778692 Fax: 67740814	Siow Kek Song	果実
Oh Chin Huat Hydroponic Farms Pte Ltd	Plot 10, 11 & 13 Bah Soon Pah Rd Singapore 760000	Tel: 67538011 Fax: 67547270	Oh Ah Guan	レタス等の国内水耕栽培事業者
Porlechai Trading Co	Blk 13 Pasir Panjang Wholesale Centre # 01-608 Singapore 110013	Tel: 67740354 Fax: 67764385	Kee Song Kim	野菜
Satoyu Trading Pte Ltd	Blk 24 Pasir Panjang Wholesale Centre #01-187 Singapore 110024	Tel:67767721 Fax:67770545	Tony Chan	果実
Seasonal Produce Commission House	6A Senoko South Road Singapore 758092	Tel:67568859 Fax:67586696	John Ang	野菜
Singa Fresh Pte Ltd	Blk 19 Pasir Panjang Wholesale Centre #01-132 Singapore 110019	Tel:67770883 Fax:67778230	Sim Thong Cher	果実
Soon Seng (Hup Kee) Fruit Trading Co	230A Pandan Loop Singapore 128416	Tel:67768700 Fax:67768667	Tan Heng Soon	果実
Tan Sang Huat	Blk 25 Pasir Panjang Wholesale Centre #01-193 Singapore 110025	Tel:67748565 Fax:67748566	Tan Meng Song	果実
Tan Vegetable Supplier	338-G West Coast Road Singapore 127399	Tel: 67784833 Fax: 67789338	Tan Kwee Huat	野菜
Teck Kee	Blk 18 Pasir Panjang Wholesale Centre #01-124 Singapore 110018	Tel:67786913 Fax:67779030	Patricia Pang	果実
Thygrace Marketing	Blk 26 Pasir Panjang Wholesale Centre #01-208 Singapore 110026	Tel:67740098 Fax:67759656	Kelvin Chye Quee Ann	野菜
Total Fresh	Blk 9 Pasir Panjang Wholesale Centre #01-280 Singapore 110009	Tel: 62966145 Fax: 62934878	Seet Tai Chai	野菜
Uni-Fruitveg Pte Ltd	Blk 25 Pasir Panjang Wholesale Centre # 01-192 Singapore 110025	Tel: 67792023 Fax: 67772468	Lim Kwang Eng	果実・野菜
Wee Heng Hup Kee Pte Ltd	230A Pandan Loop #02-09 Singapore 128416	Tel:67782272 Fax:67748867	Tang Se Oh	果実
Yeo Huat Lee Pte Ltd	Blk 21 Pasir Panjang Wholesale Centre #01-140 Singapore 110021	Tel:67795988 Fax:67795943	Yeo Sork Meng	果実
Yong Choon Merchandise Co	Blk 13 Pasir Panjang Wholesale Centre #01-610 Singapore 110013	Tel:67791911 Fax:67774727	Poon Teck Hong	野菜

社名	住所 (URL)	連絡先	代表者	取扱品目
Yong Hup Heng Imp & Exp Co	Blk 13 Pasir Panjang Wholesale Centre #01-600 Singapore 110013 www.wholesalecentre.com.sg	Tel:67789380 Fax:67773591	Sim Song Teng	野菜
Yong Soon Hiang Kee Fruits & Veg Trading	Blk 6 Pasir Panjang Wholesale Centre #01-228 Singapore 110006	Tel:67790074 Fax:67782750	Chan Yong Choon	果実・野菜
Yuchuan Trading	Blk 12 Pasir Panjang Wholesale Centre #01-584 Singapore 110012	Tel: 67758878 Fax: 67791681	Lim Hong Ann	野菜

資料5 日本産青果物の輸入業者

社名	住所	連絡先	代表者	取扱品目
Anzi (S) Pte Ltd	Blk 23 Pasir Panjang Wholesale Centre #01-176 Singapore 110023	Tel:67746676 Fax:67746656	Mr K. Sugano	東京大田区にある仲買商の子会社で、青果物を中心にシンガポールの伊勢丹、コールドストレージのみならず、マレーシアの伊勢丹、ジャスコにも卸している。
Ban Choon Marketing Pte Ltd	Blk 21 Pasir Panjang Wholesale Centre #01-142 Singapore 110021	Tel:67777333 Fax:67771400	Mr Tan Chin Hian	ローカルの会社で日本産青果物を神戸卸売市場から仕入れ、伊勢丹、コールドストレージ、NTUCなどに卸している。
Imei (Exim) Pte Ltd	3 Lorong Bakar Batu #01-03 Singapore 348741	Tel:67430122 Fax:67437323	Mr Steven Tan	ローカルの会社で東京築地市場から空輸で週2便生鮮野菜を輸入し、業務店に卸している。
Kirei Japanese Food Supply (S) Pte Ltd	36 West Coast Road #03-03 DBS Warehouse Singapore 127343	Tel:67792128 Fax:67796471	Mr Ricky Ang	ローカルの会社で東京築地市場から空輸で週2便生鮮野菜を輸入し、業務店に卸している。
Meidi-Ya S'pore Co Ltd	222 Pandan Loop	Tel:67791889 Fax:67740795	Mr Nakanishi	全農の代理店であり、青果物も含む日本食品全般を大田区卸売市場から仕入れ、自社の明治屋スーパーを中心に輸入・小売販売をしている。
Mororan Trading	Blk 6 Everton Park #01-18 Singapore 618806	Tel:62249706 Fax:62222392	Ms Roslyn Lua	ローカルの会社で東京築地市場から空輸で週2便生鮮野菜を輸入し、業務店に卸している。
Sakuraya Foods Pte Ltd	154 West Coast Road #01-52/53 Ginza Plaza Singapore 127371	Tel:67748216 Fax:67748423	Mr T.Abe	日本人経営の生鮮野菜・鮮魚の輸入兼小売業者で、東京・福岡から週2便空輸し、自営店舗で小売販売している。中国産日本米の小売も行っている。
SBAC Co Ltd	194 Pandan Loop #01-04 Singapore 128383	Tel:68729680 Fax:68729684	Mr A Sato	鮮魚・生鮮野菜類を川崎中央卸売市場から空輸で週2便輸入し、日本レストランなど業務店に卸している。
SE-I Pte Ltd	50 Tagore Lane #03-10 Markono Districentre Singapore 787494	Tel:64595978 Fax:64593327	Mr Adrian Teo	ローカルの会社で日本産野菜・果実を日本各地から仕入れコールドストレージなど地元スーパーに卸している。

社名	住所	連絡先	代表者	取扱品目
Shimaya Trading Pte Ltd	32 Ang Mo Kio Industrial Park 2 #01-08 Singapore 569510	Tel:64823601 Fax:64821835	Mr Heng Thong Meng	ローカルの会社で東京築地市場から空輸で週 2 便生鮮野菜を輸入し、業務店に卸している。
Tanesei (S) Pte Ltd	206 Pandan Loop	Tel:67756654 Fax:67786358	Mr Takahashi	日本人経営によるローカルの会社で、神戸卸売市場から日本食品全般のほか米、酒類を伊勢丹に卸している。

資料6 地元スーパーにおける果実・野菜の販売価格例

種類	銘柄	国	価格
りんご	ロイヤルガラ	フランス	45C/個
	フジ	中国	31C/個
			50C/個
		オーストラリア	33C/個
なし	西洋なし	中国	75C/個
			50C/個
	中国なし（黄）中	中国	50C/個
	中国なし（茶色）大	中国	S\$1.95/2 個
	韓国なし（茶色）大	韓国	S\$7 / 3 個
	韓国なし（黄）大	韓国	S\$5 / 3 個
みかん	オレンジ	オーストラリア	20C/個
			33C/個
	種無しマンダリン	中国	20C/個
			17C/個
柿		中国	25C/個
			S\$3 / 5 個
		韓国	S\$3 / 5 個
ぶどう		オーストラリア	S\$2.95/パック
			S\$5.15 /パック
いちご		オーストラリア	S\$2.2/パック
すいか		マレーシア	S\$2.3/個
メロン	ハネデュー	マレーシア	S\$2.3/個
			S\$4.0/個
	ロックメロン	オーストラリア	S\$3.2 /個
			S\$6.0 /個
さくらんぼ		オーストラリア	S\$22 / KG
キウイフルーツ		ニュージーランド	42C/個
			50C/個
干し柿		中国	25C/個
長いも		中国	42C/100G

種類	銘柄	国	価格
タマネギ		中国	16C/100G 10C/100G
ニンニク		中国	15C/100G 26C/100G
ねぎ		マレーシア	65C/100G 95C/100G
にんじん		オーストラリア	20C/100G
		マレーシア	14C/100G
きゅうり		マレーシア	40C /100G 22C /100G
レタス		中国	S\$1.3 / 個
		米国	S\$1.55 /個 S\$1.25 /個
トマト		シンガポール	14C/100G
		マレーシア	20C/100G
キャベツ		中国	12C/100G 8C/100G
大根		中国	15C/100G 17C/100G
しいたけ		中国	75C/100G 50C/100G
乾しいたけ		中国	S\$2.4 /100G
米	精米 100%	タイ	S\$1.4/KG
		米国	S\$4.0/KG
	もち米	マレーシア	S\$6.8/KG
	バスマティ米		S\$2.1 /KG

出所：公団住宅地のスーパー、マーケットで 2004 年に調べた価格。桃など品目によっておいていないものは、価格表に含んでいない。

資料 7 生鮮果実・野菜輸入・再輸出ライセンス

(出典資料 : 農食品・畜産庁 [AVA])



APPLICATION FORM

Please tick 3

LICENCE FOR IMPORT, EXPORT AND TRANSHIPMENT OF MEAT PRODUCTS AND FISH PRODUCTS

LICENCE FOR IMPORT AND TRANSHIPMENT OF FRESH FRUITS AND VEGETABLES

Normal S\$84 (Meat / Fish Products Licence)

Express S\$168 (Meat / Fish Products Licence)

Normal S\$378 (Fresh Fruits and Vegetables Licence)

Express S\$756 (Fresh Fruits and Vegetables Licence)

Please read the attached explanatory notes before completing the application form.

Name of Applicant: Mr / Mrs / Miss / Mdm*											
NRIC / Passport No / Employment Pass No.*						Nationality:					
Name of Company:											
Business Registration No:						CR No:					
Business Address:						Postal Code					
Postal Address:						Postal Code					
Contact No.	(O)		Home No.				Email address :				
	(HP)		Fax No.								

I declare that the particulars given above are true.

_____ Date Applicant's Name & Signature Company's Stamp

* Delete whichever is not applicable

FOR OFFICIAL USE

Business Profile:		DDA Form:		CR Letter		Medisave Shortfall:	Y / N
Received By		Amount Received		Surcharge		Y / N	

TAPS linked on:		GIRO linked on:		Tradnet linked on:	
TAPS linked by:		GIRO linked by:		Tradnet linked by:	

Invoice No:		Value Date:		Success / Fail
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Licence No:		Date of Issue:		Date of Expiry:	
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EXPLANATORY NOTES

Traders who import, export or tranship meat products and fish products; and import or tranship fresh fruits & vegetables are required to be licensed by the Agri-food & Veterinary Authority (AVA).

Any person who is registered under the Business Registration Act or is incorporated under the Companies Act is eligible to apply. Applicant can either come personally or authorise in writing, a representative from his company. Please submit your application to:

**Import & Export Division
Food & Veterinary Administration
Agri-food & Veterinary Authority
5 Maxwell Road, #02-03 Tower Block, MND Complex
Singapore 069110**

Please also bring along the following documents:

- Applicant's IC / Passport / Employment Pass;
- A copy of the "Business Profile" printout from the Accounting & Corporate Regulatory Authority (ACRA);
- The completed Application Form For Inter-bank Giro; and
- A copy of the Singapore Customs's allocation letter of your company's CR No.

FEES

An applicant is required to open a Giro account with AVA for the payment of the annual licence fee. Fees for permits to import, export or tranship meat products and fish products, fresh fruits and vegetables through the TradeNet system will also be deducted through inter-bank Giro. Licence fees payable are as follows:

- Licence to import, export and tranship meat products and fish products is \$84 per annum.
- Licence to import and tranship fresh fruits and vegetables is \$378 per annum.

As part of our service standard, the issuance of licence to import meat/seafood and/or licence to import fresh fruits/vegetables takes one working day. However, with effect from 15 September 2003, if you wish to receive these documents within a much shorter period of time, please be expected to pay a surcharge of an amount equivalent to the document fee. This mean that the fees payable for licence to import meat/fish products would be \$168 and the licence to import fresh fruits/vegetables would be \$756 if these documents were to be collected within the same day of application.

MEDISAVE CONTRIBUTION

All self-employed persons applying for or renewing Government trade licences must be up-to-date in Medisave contributions. You may wish to check with the Central Provident Fund Board before applying or renewing your licence. Please note that we will not be able to consider your application or renewal if your Medisave contributions are not up-to-date.

RENEWAL OF LICENCE

Renewal notice will be sent to the licensee prior to the expiry date. Please inform AVA in writing if you do not wish to renew the licence. If we do not hear from you, your licence will be renewed and fees will be deducted accordingly.

CHANGE OF PARTICULARS

After licence has been issued to you, please remember to update AVA of any changes in the particulars of your company such as company address and contact numbers. Your co-operation would help us to keep in touch with you promptly on AVA matters concerning you.

ENQUIRY/CONTACT PERSONS

Please see the attached Annexes I to III on the import, export and transshipment of meat products, fish products, fresh fruits and vegetables. Please call the persons listed below should you require further information.

	<u>Tel No.</u>	<u>Enquiries On</u>
Liow Chin Chog	63257617)	Meat products
Ms Chua Lay Har	63257313)	
Lai Fah Choong	63257624)	
Thomas Lee	63257102)	Fish products
Bernard Lee	63257652)	
Koh Cheng Liat	63257879)	
Ms Lily Ling	63257620)	Fresh fruits & vegetables
Ms. Agnes Chin	63257599)	

MEAT PRODUCTS

Meat products include the whole carcass or the parts of any animal or bird. Meat products may be imported in chilled, frozen, processed or canned forms.

IMPORT PERMIT

Meat products may only be imported into Singapore from approved sources. The list of countries approved to export frozen meat to Singapore is attached. An import permit issued by the AVA is required for every consignment of meat products imported. Traders may apply for the import permit by declaring the import through the TradeNet system. The system will route the application to Animal, Meat & Seafood Regulatory Branch (Meat), AVA for processing. Upon approval, the import permit for the consignment is incorporated in the Cargo Clearance Permit printed at the trader's terminal.

DOCUMENTS REQUIRED

Every consignment of meat products imported shall be accompanied by a veterinary health certificate (original) certifying that Singapore's health requirements have been complied with. Other supporting documents like bills of lading, airway bills and invoices should also be submitted or faxed via Fax No 63257648. The Unique Reference No. of your trade declaration should be stated on the top right hand corner of the documents.

INSPECTION

Every consignment of meat products imported shall be inspected by the AVA before sale is permitted. Traders are required to contact the Meat & Fish Import Inspection Branch at Tel No. 67952862 or 67952827 to arrange for the inspection. Samples may be taken for laboratory analysis.

OTHERS

Meat products imported into Singapore must be shipped direct. All imports are subject to compliance with prevailing regulations laid down by the AVA. Veterinary requirements governing importation and the lists of establishments approved to export meat to Singapore are available on request.

Meat products may be exported from Singapore or transhipped at Singapore in reefer containers within the Free Trade Zone. An export or transhipment permit is required and the procedures to apply for the permit are similar to that for import.

FEES

The fee payable for the import of chilled, frozen and processed meat is \$4.20 per 100 kg or part thereof and \$77 per consignment for canned meat. The fee for export is \$3 per consignment and transhipment is \$18 per consignment. Payment will be deducted through the trader's Giro account.

COUNTRIES APPROVED TO EXPORT FROZEN MEAT TO SINGAPORE

<u>COUNTRY</u>	<u>BEEF</u>	<u>MUTTON</u>	<u>PORK</u>	<u>POULTRY</u>
ARGENTINA *	+	+	o	+
AUSTRALIA	+	+	+	+ ¹
BELGIUM *	+	+	+	+
BRAZIL *	+	+	+	+
CANADA	+	+	+	+
CHINA *	+	o	+	+
DENMARK	+	+	+	+
FINLAND *	+	o	+	o
FRANCE *	+	o	+	+
GERMANY *	+	o	+	+
HUNGARY	o	o	+	+
IRELAND	+	+	+	+
ISRAEL *	o	o	o	+
ITALY *	o	o	+	o
JAPAN	+ ²	o	o	o
MALAYSIA *	o	o	o	+
NETHERLANDS	+	+	+	+
NEW ZEALAND	+	+	+	o
SOUTH AFRICA *	+	o	+	+
SWEDEN *	+	o	+	o
SWITZERLAND	+	+	+	+
TAIWAN *	o	o	+	o
THAILAND *	o	o	o	+
UNITED KINGDOM	+	+	+	+
URUGUAY *	+	+	o	o
USA	+	+	+	+

+ approved

o not approved

* meat must be derived from AVA approved establishments

1 poultry must be derived from AVA approved establishments

2 Wagyu beef only

Note : This list should only be used as a guide. For latest status of approval for import of meat products into Singapore , please call the contact persons or check AVA's website.

FISH PRODUCTS

Fish products refer to any of the varieties of marine, brackish water or fresh water fishes, crustacea, aquatic mollusca, turtles, marine sponges, trepang and any other form of aquatic life and their young and eggs. Fish products here do not include the ornamental varieties. Fish products may be in chilled, frozen, processed or canned forms.

IMPORT

Fish products which are wholesome and fit for human consumption may be imported from any country. Countries which export molluscan shellfish to Singapore will have to meet the basic requirements of shellfish sanitation programme. Live oysters may only be imported from approved sources. The countries approved for such exports are Australia, Canada, France, Ireland, The Netherlands New Zealand, United Kingdom and USA. The import of chilled shucked raw oyster, chilled cockle meat, chilled cooked prawn/shrimp and chilled crab meat is prohibited.

An import permit issued by the AVA is required for every consignment of fish products imported. Traders may apply for the permit by declaring the import through the TradeNet system. The system will route the declaration to Animal, Meat & Seafood Regulatory Branch (Fish), AVA for processing. Upon approval, the import permit for the consignment is incorporated in the Cargo Clearance Permit printed at the trader's terminal.

DOCUMENTS REQUIRED

For high risk items such as live/frozen oysters, frozen blood cockle meat, frozen cooked prawns and frozen raw/cooked crab meat, a health certificate (original) and invoice issued by the relevant government authorities is required. For other fish products, documents such as invoices and airway bill would need to be submitted, if requested by AVA.

INSPECTION

Imported fish products are subject to inspection. Samples may be taken for laboratory analysis. In the case of frozen oysters, frozen blood cockle meat, frozen cooked prawns and frozen raw/cooked crab meat every consignment imported must be inspected by the AVA before sale is permitted. Traders are required to contact the Meat & Fish Import Inspection Branch at Tel No. 67952862 or 67952827 to arrange for the inspection.

NOTES FOR FISH PRODUCTS ON CITES LIST

The following fish products have been listed in CITES Appendix II:

- (a) Sturgeon (*Acipenseriformes* species) [with effect from 1 April 1998]
- (b) Whale shark (*Rhincodon typus*) [with effect from 13 February 2003]
- (c) Basking Shark (*Cetorhinus maximus*) [with effect from 13 February 2003]
- (d) Seahorses (*Hippocampus* species) [with effect from 15 May 2004]

As a result of listing in CITES Appendix II, the import and export of the abovementioned fish products, their parts and derivatives would require valid CITES permit from the importing and exporting parties. The CITES permit must be submitted before submission of Tradenet declarations.

In addition , a species of sea cucumber , “Rock Sea Cucumber” (*Isotichopus fuscus*) had been listed under CITES Appendix III by Ecuador with effect from 16 October 2003. By listing in Appendix III, any import of this sea cucumber from Ecuador would require CITES permit from Ecuador and AVA.

The details of the abovementioned listing is available on AVA’s website under the section “Circular”. It is also available on request. For enquiries on CITES matters , please call 62270670.

OTHERS

All imports of fish products shall comply with prevailing regulations laid down by the AVA. Health requirements governing the importation of the above-mentioned high risk items are available on request.

Fish products may be transhipped at or exported from Singapore. The procedures to apply for such approvals are similar to that for import.

FEEs

The approval fee payable for the import, export and transshipment of fish products is \$3 per consignment. Payment will be deducted through the trader’s Giro account.

FRESH FRUITS AND VEGETABLES

Fresh fruits and vegetables refer to unprocessed and raw fruits and vegetables without roots which are intended for human consumption. The import, export or transshipment of processed fruits and vegetables are under the purview of AVA/FCD.

IMPORT

Fresh fruits and vegetables which are fit for human consumption may be imported from any country. An import permit issued by the AVA is required for every consignment of fruits and vegetables imported. Traders may apply for the permit by declaring the import through the TradeNet system. The system will route the declaration to Plant Regulatory Branch (Fruits & Vegetables), AVA for processing. Upon approval, the import permit for the consignment is incorporated in the Cargo Clearance Permit printed at the trader's terminal.

INSPECTION

All imported fresh fruits and vegetables are subject to inspection. Samples may be taken for laboratory analysis.

OTHERS

All imports of fresh fruits and vegetables shall comply with prevailing regulations laid down by AVA. The products imported shall not contain pesticide residues or toxic chemical residues exceeding that prescribed under rule 9 of The Control of Plants (Import & Transshipment of Fresh Fruits and Vegetables) Rules.

The following information shall be stated on the containers of the fresh fruits and vegetables at the time of import:

- i) Name and address of the producer of the products;
- ii) Product description; and
- iii) Date of export / packing.

Fresh fruits and vegetables may be transhipped through Singapore. The procedures to apply for such approval are similar to that for import.

FEES

The approval fee payable for the import and transshipment of fresh fruits and vegetables is \$3 per consignment. Payment will be deducted through the trader's Giro account.

資料 8 加工食品輸入ライセンス

(出典資料 : 農食品・畜産庁 [AVA])



5 Maxwell Road #18-00 Tower Block
MND Complex Singapore 069110
Fax: (65) 6324 4563

APPLICATION FORM

REGISTRATION TO IMPORT PROCESSED FOOD PRODUCTS (EXCLUDING MEAT PRODUCTS AND FISH PRODUCTS, FRESH FRUITS AND FRESH VEGETABLES)

Please read the attached explanatory notes before completing the application form.

Name of Applicant: Mr / Mrs / Miss / Mdm / Dr*																									
NRIC / Passport No / Employment Pass No.*				Nationality:																					
Appointment of Applicant:																									
Name of Company:																									
Business Registration No:				CR No:		<table border="1"> <tr> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table>																			
Business Address:						Postal Code		<table border="1"> <tr> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table>																	
Postal Address:						Postal Code		<table border="1"> <tr> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table>																	
Tel No. (O)		Fax No.		HP:																					
Pager		Email Address																							
Please tick the appropriate boxes for the products that you are importing																									
<input type="checkbox"/> Infant/BabyFood (ZG)		<input type="checkbox"/> Dairy Products (DZ)		<input type="checkbox"/> Confectionery/Bakery Products (ZE)																					
<input type="checkbox"/> Cereals (ZC)		<input type="checkbox"/> Nuts & Seeds (ZN)		<input type="checkbox"/> Edible Fats & Oils (ZO)																					
<input type="checkbox"/> Spices/Condiments (ZD)		<input type="checkbox"/> Pasta & Noodles (ZP)		<input type="checkbox"/> Sauces (ZS)		<input type="checkbox"/> Cookware/Kitchenware (ZZ)																			
<input type="checkbox"/> Ingredients (including grains & flour, cocoa, sugar, food additives, honey) (ZR)																									
<input type="checkbox"/> Processed Vegetables & Products (including pickles, vegetarian food) (Z1)																									
<input type="checkbox"/> Processed Fruits & Products (including preserved fruits & jam) (Z2)																									
*Others (please indicate) : _____																									
* You may wish to refer to the listing of product codes for processed food at website: http://www.ava.gov.sg/JAVASCRIPT/module7/circular/AVA(FCD)AHTNHSPProductCodes.pdf																									

I declare that the particulars given above are true.

**FOR OFFICIAL
USE**

Business Profile:		DDA Form:		IES Form:		Medisave Shortfall:	Y / N
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TAPS linked on:		GIRO linked on:		Tradenet linked on:	
TAPS linked by:		GIRO linked by:		Tradenet linked by:	

Invoice No:												Value Date:		Success / Fail
-------------	--	--	--	--	--	--	--	--	--	--	--	-------------	--	----------------

Registration No:												Date of Issue:		Date of Expiry:	
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EXPLANATORY NOTES

A : Notes on Application For Registration :

Traders who import processed food products including food appliances / foodwares are required to be registered by the Food Control Division (FCD) of Agri-Food & Veterinary Authority (AVA).

Processed food products refer to all food products except meat products and fish products, fresh fruits and fresh vegetables.

Any person who is registered under the Business Registration Act or is incorporated under the Companies Act is eligible to apply for this Registration. Applicant can either come personally or authorize in writing, a representative from his company to submit their application through mail or fax to:

**Food Control Division
Food & Veterinary Administration
Agri-Food & Veterinary Authority
5 Maxwell Road, #18-00 Tower Block, MND Complex
Singapore 069110
Fax Numbers: 6324 4563**

Alternatively you may apply for a registration number online at <http://www.ava.gov.sg> (Refer to application form Registration of Processed food importer under Online Application).

* Please also submit copies of the following documents for verification:

- Applicant's IC / Passport / Employment Pass;
- A copy of the "Instant Information Profile" printout from the Accounting and Corporate Regulatory Authority;
- The completed Application Form For Inter-bank GIRO; and
- A copy of the Singapore Customs (SC)'s allocation letter of your company's CR (Central Registration) Number.

FEES

The Registration is FREE. No fee is imposed.

At present, the processing of permits for the import of processed food products and food appliances is FREE. An import fee may be imposed in the future. Therefore, applicants are required to open a GIRO account with AVA. This is to facilitate the deduction of import permit fees (through Inter-Bank GIRO). Please complete the GIRO Form and mail it to AVA. All importers will be advised on the permit fee in due course.

B: Notes on Importation :

IMPORT

An import permit issued by the AVA is required for every consignment of processed food products and food appliances imported. Traders may apply for the import permits by declaring their imports through the TradeNet system. The system will then route the declaration to FCD for processing. Upon approval, the import permit for the consignment is incorporated in the Cargo Clearance Permit printed at the trader's terminal.

Registered importers shall declare their Registration Numbers, the respective HS Codes and Product Codes when applying for import permits through the TradeNet system. Otherwise their applications will be

rejected by the system. A list of HS Codes together with the product codes is available at our website at: www.ava.gov.sg/JAVASCRIPT/m7-option11.html.

Any company or any importers of processed food who fail to declare their Registration Numbers, the HS Codes and Product Codes or declare it wrongly will have their permit applications rejected.

If the registered food importer is inactive during a calendar year, the company will be deregistered and not allowed to import processed unless the importer re-apply to register the company with AVA/FCD again.

SUPPORTING DOCUMENTS REQUIRED

Supporting documents such as health certificates, laboratory analytical reports may be required to be submitted to FCD for specific food products for processing before the approval of imports are permitted. When submitting the documents, please state The Unique Reference No (Cargo Clearance Permit Number) of the declaration & the FCD Registration Number on the top right hand corner of the top right hand corner of all documents submitted

INSPECTION

All imported processed food products may be subjected to inspection. Samples may be taken for laboratory analysis. In the certain cases of food items, special approval message will be posted on the import permits to require traders to contact FCD at Tel: 6325 0783 to arrange for inspection.

STATUTORY REQUIREMENT

All imported processed food products shall also comply with prevailing requirements as laid down under the Sale of Food Act and its Regulations.

ENQUIRY/CONTACT PERSONS

If you have any enquiry, please call the persons listed in the Table.

S/No.	Name Of Officers	Telephone No.	Enquiries On
1	TradeNet Officer	6325 0783 6221 5056	Import permit application, food product codes & general import procedures, Registration Enquiry
2	Mohd Yusof Karim	6325 0785	Registration Enquiry
3	Lim Tiong Peng	6325 8496	Registration Enquiry
4	Ng Hooi Beng	6325 0786	Registration Enquiry
5	Wan Yeng Phui	6325 0789	Registration Enquiry, Soy & oyster sauces, Ground nuts and nuts products
6	Tan Bee Buan	6325 8367	Registration Enquiry. Preserved fruits and cut fruits
7	Ahmad Rahman	6325 8369	Registration Enquiry, Irradiated food, Eastern Europe food products & dairy products
8	Tong Wee Hiong	6325 0785	Preserved vegetables and cut vegetables
9	Ng Meng Hua	6325 0787	Beancurd products & porcelain food wares
10	Kang Thye Chin	6325 0787	Mineral water, Flour, Starches
11	Koh Chee Meng	6325 1210	Brandy & whisky; coconut milk, traditional kuih/cakes



APPLICATION FORM FOR INTERBANK GIRO

PART 1 : FOR APPLICANT'S COMPLETION (fill in the spaces indicated with ✓)

Date : _____

Name of Billing Organisation ("BO") :
Agri-food and Veterinary Authority

To: Name of Bank : _____

Billing Organisation's Customer's Name : _____

Branch & Address : _____

Billing Organisation's Customer's Reference Number :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

(a) I/We hereby instruct you to process the BO's instructions to debit my/ our account.
 (b) You are entitled to reject the BO's debit instruction if my/ our account does not have sufficient funds and charge me/ us a fee for this. You may also at your discretion allow the debit even if this results in an overdraft on the account and impose charges accordingly.
 (c) This authorisation will remain in force until terminated by your written notice sent to my/ our address last known to you or upon receipt of my/ our written revocation through the BO.

My/ Our Bank Account Name(s) : _____

My/ Our Contact (Tel/ Fax) Number(s) : _____

My/ Our Bank Account Number :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

My/ Our Company Stamp/ Signature(s)/ Thumbprint(s)*: _____

(As in Bank's records)

PART 2 : FOR BILLING ORGANISATION'S COMPLETION

Bank	Branch	AVA's Bank Account No.														
7	1	7	1	0	0	1	0	0	1	0	7	2	1	0	0	3

Billing Organisation's Customer's Reference Number :												

Bank	Branch	Customer's Bank Account No.												

PART 3 : FOR BANK'S COMPLETION

To: Financial Controller, AVA, 5 Maxwell Road, #03-00, Tower Block, MND Complex, Singapore 069110

This Application is hereby **REJECTED** (please tick ✓) for the following reasons:

- | | |
|---|---|
| <input type="checkbox"/> Signature/ Thumbprint# differs from Bank's records | <input type="checkbox"/> Wrong account number |
| <input type="checkbox"/> Signature/ Thumbprint# incomplete/ unclear# | <input type="checkbox"/> Amendments not countersigned by customer |
| <input type="checkbox"/> Account operated by signature/ thumbprint# | <input type="checkbox"/> Others : _____ |

_____ Name of Approving Officer
 _____ Authorised Signature
 _____ Date

* For thumbprints, please go to the branch with your identification. # Please delete where inapplicable

資料9 スーパーマーケット・ライセンス

(出典資料 : 国家環境庁 [NEA])



**APPLICATION FOR A LICENCE
UNDER THE ENVIRONMENTAL PUBLIC HEALTH ACT, CHAPTER 95**

Ref No. : _____ Name of Applicant : _____
(IN BLOCK LETTERS)
NRIC/RCB No. : _____
Address : _____
Tel No. : _____
+ Date of Birth : _____
+ Sex : *Male / Female

The Director General of Public Health
National Environment Agency
Singapore

Dear Sir,

I wish to apply for a _____ SUPERMARKET
licence to operate the business at _____

_____ and state that Planning Approval from Chief Planner, URA has been *obtained/applied for.

The above statements are true to the best of my knowledge and belief.

Yours faithfully

Signature/Right Thumb Impression of the Applicant

Date

* Delete whichever is not applicable.
+ For individual applicant only

1 APPLICATION FOR A SUPERMARKET LICENCE

- 1.1 Application for a supermarket licence must be made on a prescribed form.
- 1.2 Application by post or fax will be accepted. In the case of application by fax, it must be followed with the original form which can be mailed.
- 1.3 The completed application form can also be submitted through a representative by hand to the relevant Environmental Health Regional Office (see address at Annex A)
- 1.4 Application must be signed by the person whose name appears on the licence. It cannot be signed by any person on his behalf except by a person with power of attorney.
- 1.5 In the case of application by a registered company, an authorized officer of the company can sign the application form.

2 APPLICATION BY INDIVIDUAL

The person applying for a supermarket licence must be a Singaporean or Permanent Resident.

3 APPLICATION BY COMPANY

- 3.1 Application by a company registered with the Registrar of Companies (ROC) must be accompanied with ROC's "Form 49" giving the particulars of directors, managers and secretary.
- 3.2 Application by Association or Society must be accompanied with the Certificate of Registration from the Registrar of Societies.
- 3.3. Application by a firm registered with Registrar of Business cannot be accepted as it is not recognized as a properly constituted company. The sole proprietor or the active partner should apply for a supermarket licence under his name.

4 LAYOUT PLAN

- 4.1 A scaled layout plan (in metric scale) of the premises must accompany the application form.
- 4.2 The layout plan must include details of the preparatory area, display area, toilets, store, refrigerators, sanitary facilities, drainage, and washing facilities.
- 4.3 The layout plan will serve as a record of the premises. It is an offence for any licensee to alter the approved layout of the licensed premises without prior permission from the Director General of Public Health.

5 PLANNING APPROVAL/ TEMPORARY OCCUPATION PERMIT (TOP)

You are advised to obtain planning approval from Chief Planner, URA for use of the premises as a supermarket. For new premises, you are advised to obtain a Temporary Occupation Permit from the Director, Building Plan & Management Division of Building and Construction Authority [BCA] before occupying the premises and commence business.

6 LICENCE FEE

The licence fees are as follows:

Supermarket (floor area less than 200 square metre) = \$250.00
 Supermarket (floor area more than 200 square metre) = \$500.00
 Payment should preferably be made by GIRO.

7 MEDISAVE CONTRIBUTION

All self-employed persons are required by law to contribute to Medisave. Please ensure that your Medisave contributions are paid up to date before applying for a licence.

8 TYPHOID INOCULATION AND CHEST X-RAY

All food-handlers are required to be inoculated against typhoid once every 3 years. Those above 45 years should also be screened for tuberculosis once every 3 years. The typhoid and x-ray certificates of the food-handlers should be submitted together with the application form for verification.

9 BASIC FOOD HYGIENE COURSE

All food-handlers are required to attend the Basic Food Hygiene course and pass an examination. The course, which is free of charge, will be conducted in 4 different languages at the Environmental Health Regional Offices.

10 REGISTRATION OF FOODHANDLERS

After completing the Basic Food Hygiene Course and obtaining the necessary typhoid inoculation and chest X-rays, the food handlers have to register with the respective Environmental Health Regional Office.

11 HEALTH REQUIREMENTS

You are also required to comply with the health requirements as stipulated in Annex I before a licence is issued to you. You are to arrange for a site inspection with our Regional Office to verify the compliance of all the health requirements.

No refund of the license fee will be allowed once payment has been made.

The total application process duration is comprised of but is not limited to:

(1) The duration from the time of complete and accurate submission of all the required documents to the first inspection; and

(2) The duration from the time of the final inspection to the issuance of the license.

The duration for (1) and (2) is 5 working days and 2 working days respectively.

The total application process does not cover that for re-inspection and/ or resubmission of the required documents - both of which are dependent on the applicant's availability and meticulousness.

**NATIONAL ENVIRONMENT AGENCY
ENVIRONMENTAL HEALTH DEPARTMENT/HQ &
REGIONAL OFFICES**

Environmental Health Department (EHD/HQ)
21 Storey Environment Building
40 Scotts Road
Singapore 228231
Fax No : 67354297
NEA Call Centre : 1800-2255632

- 1) North West Regional Office (NWRO)
18 Attap Valley Road
Singapore 759910
Tel No : 67567678
Fax No : 67566848
- 2) North-Eastern Regional Office (NERO)
174 Sin Ming Drive
Singapore 575715
Tel No : 64553177
Fax No : 64582080
- 3) Central Regional Office (CRO)
4545 Jalan Bukit Merah
Singapore 159466
Tel No : 62724266
Fax No : 62739641
- 4) South-Eastern Regional Office (SERO)
70 Tannery Lane
Singapore 347810
Tel No : 67474811
Fax No : 67473863
- 5) South West Regional Office (SWRO)
335 Clementi Road 14.5 km
Singapore 129786
Tel No : 64660544
Fax No : 64699082

For more information, feel free to contact us at any of the Regional Offices above from 9am to 5 pm (Mon - Fri) and 9am to 1 pm (Sat).

Alternatively, you may contact us at 1800-2255632 or email us at Contact_NEA@nea.gov.sg .

OTHER RELEVANT AUTHORITIES

Building and Construction Authority [BCA]
 Building Plan & Management Division
 5 Maxwell Road
 #16-00
 Tower Block MND Complex
 Singapore 069110
 Tel: 63252211

Urban Redevelopment Authority [URA]
 Development Control Division
 45 Maxwell Rd
 The URA Centre
 Singapore 069118
 Tel: 1800-2234811

<p>Central Provident Fund [CPF] 79 Robinson Rd CPF Building Singapore 068897 Tel: 1800-2271188</p>	<p>-For Medisave contribution</p>
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<p>Singapore Police Force Liquors Licensing Division 391 New Bridge Road #02-701 Police Cantonment Complex Singapore 088762 Tel: 65575806</p>	<p>-For permit to sell liquor</p>
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<p>Centre for Drug Administration Health Sciences Authority Tobacco Regulations Unit 2 Jalan Bukit Merah Singapore 169547 Tel: 6325 5612</p>	<p>-For permit to sell tobacco</p>
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Health Requirements for Supermarket**Documentary Requirements :**

- Vaccinate all foodhandlers against typhoid and submit **photocopy of documentary proof of such vaccination (validity 3 years from date)**.
- All foodhandlers who are 45 years old and above must be screened for tuberculosis and submit **photocopy of report (validity 3 years from date)** to this office.
- Submit a detailed schedule on the cleaning program for the cleaning of the premises, and equipment used
- Submit a copy of the catalogue of the approved display chiller.
- Submit a copy of pest control and waste disposal programs
- Submit a photocopy of the Food Hygiene Course Certificate for foodhandlers who have attended and passed the Basic Food Hygiene Training Course.
- Foodhandlers who has not attended and passed the Basic Food Hygiene Training Course, **a duly completed registration form for the enrolment of foodhandlers for the Food Hygiene Course is required to be submitted.** (A copy of the Registration form is attached).
- Submit a detailed layout plan of the premises showing the preparation area, display area, toilets, stores etc. (in metric scale)
- Submit a copy of the latest Business Profile of the Company or Form 9, Form 49 and Form 44 (company's registered address)
- You are advised to obtain BP approval/ clearance/TOP from the relevant authorities and/or Notice of Written Grant of Permission (change of use) from the Chief Planner, URA, where applicable

Operational Requirements :**GENERAL**

- Pave the floor of the preparation area with non-slip heavy-duty homogeneous tiles.
- Paint and thoroughly cleanse the premises and remove all unwanted articles. Replace all missing / damaged wall and floor tiles in the premises.
- Line the internal walls of the preparation area with glazed tiles
- Provide adequate commercial sink with drying bench laid on with PUB water supply in the preparation area.
- Provide adequate preparation tables top lined with stainless steel or other impervious material.

- Provide racks, 30 cm above ground level for storing bottles, boxes, sacks, crates, etc in the storage area.
- Provide separate refrigerators/freezers chillers equipped with temperature gauges for raw and cooked food.
- Provide adequate number of pedal garbage bins for storage of refuse. Refuse should be bagged for disposal.
- Provide adequate number of NEA approved wheeled refuse bins to contain your foodwastes/refuse. All foodwastes/refuse must be securely bagged into plastic bags. There should not be any loose refuse in the wheeled bin(s) or bags of refuse outside the bin(s). The wheeled bins must be placed inside your premises at all times and can only be brought outside your premises during collection.
- Provide an approved display chiller for the storing and displaying of raw meat
- Provide adequate number of "No Smoking" signages installed at strategic locations in air-conditioned premises.
- Provide a physical partition for cooked and uncooked food.
- Provide showcases with fixed glass panels/sneeze guards where ready-to-eat food has to be displayed for selection by the customers
- Provide implements for handling of cooked and ready-to-eat food. Where it is not practical, disposable hand gloves shall be used.
- All cooked food displayed at the counter should be kept at the correct temperature and protected from contamination
- All stores and storage cabinets provided shall be pest and rodent proof
- A storage cabinet shall be provided for cleaning tools, brooms, cleaning materials, etc.
- The floor of the preparation shall be graded and washings drained to floor traps.
- No grease interceptor or inspection chamber shall be sited inside the preparation area
- Box-in/conceal all over-hanging sanitary/waste/drain pipes within the premises
- Provide a curb at the rear entrance of the premises
- At least one sink with draining board shall be provided in the preparation area. For a large preparation area, additional sinks may be required for the washing and preparation of food. The numbers to be provided shall be according to the operator's needs.
- At least one wash hand basin equipped with a liquid soap dispenser shall be provided for the workers in the preparation area. The tap of the wash hand basin shall preferably be sensor-operated.

PUBLIC TOILETS

- Provide liquid soap dispenser, pedal litter bins, hand-dryer and Transparent Drum Roll toilet tissue dispenser in each cubicle of the toilets.
- Provide auto-sensor flush valves for the flushing system of the WC / Urinal in the toilet.
- Provide mechanical ventilator / extractor fans in the toilets.
- Provide wall / ceiling fans in the toilets.
- The walls of the toilets shall be lined with glazed tiles or other impervious materials.
- Sanitary appliances and fittings installed in the toilets shall be of heavy duty classifications and quality.

HYGIENE REQUIREMENTS FOR SALE OF ICE-CREAM

- Provide a freezer for storage of ice-cream and maintain its temperature at -10°C or Below.
- Provide containers for the storage of ice-cream cones, wafers, etc.
- Provide caps, masks and disposal hand gloves for foodhandlers handling ice-cream.
- Provide sanitizing agent for sanitizing the ice-cream scoop and other implements used.

HYGIENE REQUIREMENTS FOR SALE OF CUT-FRUITS

- Provide a freezer equip with temperature gauge for storage of cut-fruits and maintain its temperature at 10°C .
- Provide caps, masks and disposal hand gloves for foodhandlers handling cut-fruits.
- Provide sanitising agent for sanitising the knives and other implements used.
- No cashier should be allowed to handle the cut-fruits.

CONDITIONS OF LICENCE

After the issuance of supermarket licence, the conditions listed below are to be complied with , failing which, enforcement action will be taken without further warning.

I) FOOD GRADE ICE IN PREPACKED FORM

- a) Food grade ice from ice factories will be allowed to be brought into food establishment irrespective of the intended use.
- b) Ice permitted will be only in *cube or tube ice form* (in size that does not require further cutting at the foodshop).
- c) Food grade ice from licensed ice factories shall be labelled 'food grade ice for human consumption'.

- d) Food grade ice shall be pre-packed and clearly labelled.

II) FOOD OBTAINED FROM LICENSED FOOD SUPPLIERS

- a) Food shall be obtained from licensed food caterers or suppliers.
- b) To retain receipts to proof purchase and quantity must be specified.
- c) Food delivered by suppliers shall be properly packed with label. If manufactured overseas, the Food Control Department's (FCD) letter of approval in allowing the import should be obtained from the suppliers by the operator to proof its authorized source.

III) SALE OF MEAT IN PREPACKED FORM

- a) 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";
 - iv) the words "to be consumed within 3 days from the date on which the pork is thawed".

IV) SALE OF CHILLED FRESH MEAT

- a) Provide an approved display chiller for the storing and displaying of raw meat.
- b) Submit a copy of the catalogue and receipt of the approved display chiller.

V) STORAGE OF CHILLED AND FROZEN MEAT

- a) Frozen meat shall be maintain -12°C or below.
- b) Chilled meat shall be maintain between 0° to 4°C .

REGISTRATION OF FOOD HANDLERS

Application Ref No: _____

Name of Applicant: _____

NRIC No/ Company Registration No: _____

Address of Premise: _____

S/N o	Name of food handler	NRIC No	Date of Birth	Sex	Home Address	Date			Medium preferred – English / Mandarin / Malay (if not yet passed the basic food hygiene course)
						#Typhoid Inoculation	#Chest X- ray	#Passed Basic Food Hygiene Course	
1									
2									
3									
4									
5									

資料 10 食品販売店ライセンス

(出典資料 : 国家環境庁 [NEA])

**APPLICATION FOR A LICENCE
UNDER THE ENVIRONMENTAL PUBLIC HEALTH ACT, CHAPTER 95**

E-FORM

Ref No. : _____ Name of Applicant : _____
 (IN BLOCK LETTERS)
 NRIC/RCB No. : _____
 Address : _____

 Tel No. : _____
 + Date of Birth : _____
 + Sex : *Male / Female

The Director General of Public Health
 National Environment Agency
 Singapore

Dear Sir,

I wish to apply for a _____

licence to operate the business at _____

_____ and state that Planning Approval from Chief Planner, URA has been *obtained/applied for.

The above statements are true to the best of my knowledge and belief.

Yours faithfully

 Signature/Right Thumb Impression of the Applicant

 Date

* Delete whichever is not applicable.
 + For individual applicant only

1 APPLICATION FOR FOODSHOP/FOODSTALL LICENCE

- 1.1 Application for a foodshop/foodstall licence must be made on a prescribed form.
- 1.2 Application by post or fax will be accepted. In the case of application by fax, it must be followed with the original form which can be mailed.
- 1.3 The completed application form can also be submitted through a representative by hand to the relevant Environmental Health Regional Office (see address in Annex A).
- 1.4 Application must be signed by the person whose name appears on the licence. It cannot be signed by any person on his behalf except by a person with power of attorney.
- 1.5 In the case of application by a registered company, an authorized officer of the company can sign the application form.

2 APPLICATION BY INDIVIDUAL

The person applying for a foodshop/foodstall licence must be a Singaporean or Permanent Resident.

3 APPLICATION BY COMPANY

- 3.1 Application by a company registered with the Registrar of Companies (ROC) must be accompanied with ROC's "Form 49" giving the particulars of directors, managers and secretary.
- 3.2 Application by Association or Society must be accompanied with the Certificate of Registration from the Registrar of Societies.
- 3.3. Application by a firm registered with Registrar of Business cannot be accepted as it is not recognized as a properly constituted company. The sole proprietor or the active partner should apply for a foodshop/foodstall licence under his name.

4 LAYOUT PLAN

- 4.1 A scaled layout plan of the premises must accompany the application form.
- 4.2 The layout plan must include details of the work-flow of the kitchen, food store, refrigerators, refreshment area, sanitary facilities, drainage, and washing facilities.
- 4.3 The layout plan will serve as a record of the premises. It is an offence for any licensee to alter the approved layout of the licensed premises without prior permission from the Director General of Public Health.

5 PLANNING APPROVAL/ TEMPORARY OCCUPATION PERMIT (TOP)

You are advised to obtain planning approval from Chief Planner, URA for use of the premises as a foodshop. For new premises, you are also advised to obtain a Temporary Occupation Permit from the Director, Building Plan & Management Division of Building and Construction Authority [BCA] before occupying the premises and commence business.

6 LICENCE FEE

The licence fees are as follows:

Foodshop - \$120 per year

Cold Drink Shop - \$60 per year

Foodstall - \$13 per year

[For foodstalls, you can renew the licence fee for 2 years by paying \$26]

Payment should preferably be made by GIRO.

7 MEDISAVE CONTRIBUTION

All self-employed persons are required by law to contribute to Medisave. Please ensure that your Medisave contributions are paid up to date before applying for a licence.

8 TYPHOID INOCULATION AND CHEST X-RAY

All food-handlers are required to be inoculated against typhoid once every 3 years. Those above 45 years should also be screened for tuberculosis once every 3 years. The typhoid and x-ray certificates of the food-handlers should be submitted together with the application form for verification.

9 BASIC FOOD HYGIENE COURSE

All food-handlers are required to attend the Basic Food Hygiene course and pass an examination. The course, which is free of charge, will be conducted in 4 different languages at the Environmental Health Regional Offices.

10 REGISTRATION OF FOODHANDLERS

After completing the Basic Food Hygiene Course and obtaining the necessary typhoid inoculation and chest X-rays, the food handlers have to register with the respective Environmental Health Regional Office.

11 COMPLIANCE WITH HEALTH REQUIREMENTS

You are also required to comply with the health requirements as stipulated in [Annex I](#) before a licence is issued to you. You are to arrange for a site inspection with our Regional Office to verify the compliance of all the health requirements.

FOOD RETAIL OUTLET

3.1 Objectives

Food retail outlets, such as restaurants, food courts, etc. (also known as "foodshops") shall be designed to ensure that the layout can support an efficient work-flow. The size of the kitchen and store to be provided shall be sufficient to meet the operator's needs. The floors shall be graded and drained to ensure that a dry kitchen is achievable. A good layout will help the operator attain a high standard of food hygiene.

3.2 Design Criteria

The design criteria for a food retail outlet (also referred to as "foodshop" shall be as follows:

- (a) The minimum kitchen area shall be 8 sq metres (excluding the servery area). If the operator wishes to do outdoor food catering, the minimum kitchen area shall be 16 sq metres.
- (b) The floor of the kitchen shall be graded and washings drained to floor traps.
- (c) No grease interceptor or inspection chamber shall be sited inside the kitchen.
- (d) The walls of the kitchen shall be lined with glazed tiles or other impervious materials to facilitate cleaning.
- (e) Fumes, smoke, oil mist, grease, steam and odour from the cooking range shall be exhausted either by an air cleaning system or a hood and flue system. The air cleaning system shall be fitted with a fire retardant filter media that is able to withstand high cooking heat and have high adsorption capacity even under humid conditions. In the case of the hood and flue system, it shall be fitted with a grease filter that is able to withstand high cooking heat, and extractor fan. The flue shall discharge at a point above roof and away from neighbouring premises.
- (f) No overhead drain pipes shall be sited in the area where food is prepared or cooked.

- (g) At least one sink with a draining board shall be provided in the kitchen or food preparation area. For a large kitchen, additional sinks may be required for the washing of soiled crockery. The numbers to be provided shall be according to the operator's needs.
- (h) At least one wash hand basin shall be provided for workers in the kitchen. The tap of the wash hand basin shall preferably be sensor-operated.
- (i) All stores and storage cabinets provided shall be pest- and rodent-proof.
- (j) A storage cabinet shall be provided for cleaning tools, brooms, cleaning materials, etc.
- (k) A storage room or cabinet shall be provided where necessary for the workers' personal belongings.
- (l) Where there are public toilets within the building where the foodshop is located, the provision of a toilet within the foodshop is not necessary. Otherwise, the number of toilets shall be in accordance with the requirements stated in [Appendix 2](#).
- (m) For a foodshop with individual foodstalls, each individual foodstalls shall have a minimum kitchen area of 8 sq m and a servery area of 5 sq m. A wall or partition shall be provided between the kitchen and servery area.
- (n) Every foodshop with individual foodstalls shall have a centralised wash area for the washing of soiled crockery. The centralised wash area shall be located in a room or an enclosure, and the walls shall be lined with glazed tiles or other suitable impervious materials. The provision of a commercial dishwashing machine in the centralised wash area is encouraged.

**NATIONAL ENVIRONMENT AGENCY
ENVIRONMENTAL HEALTH DEPARTMENT/HQ &
REGIONAL OFFICES**

Environmental Health Department (EHD/HQ)
21 Storey Environment Building
40 Scotts Road
Singapore 228231
Fax No : 67354297
NEA Call Centre : 1800-2255632

- 1) North West Regional Office (NWRO)
18 Attap Valley Road
Singapore 759910
Tel No : 67567678
Fax No : 67566848
- 2) North-East Regional Office (NERO)
174 Sin Ming Drive
Singapore 575715
Tel No : 64553177
Fax No : 64582080
- 3) Central Regional Office (CRO)
4545 Jalan Bukit Merah
Singapore 159466
Tel No : 62724266
Fax No : 62739641
- 4) South-East Regional Office (SERO)
70 Tannery Lane
Singapore 347810
Tel No : 67474811
Fax No : 67473863
- 5) South West Regional Office (SWRO)
335 Clementi Road 14.5 km
Singapore 129786
Tel No : 64660544
Fax No : 64699082

For more information, please contact any of the Regional Offices above. You can also contact us at 1800-2255632 or email us at Contact_NEA@nea.gov.sg

OTHER RELEVANT AUTHORITIES

Building and Construction Authority [BCA]
 Building Plan & Management Division
 5 Maxwell Road
 #16-00
 Tower Block MND Complex
 Singapore 069110
 Tel:63252211

Urban Redevelopment Authority [URA]
 Development Control Division
 45 Maxwell Rd
 The URA Centre
 Singapore 069118
 Tel:1800-2234811

Central Provident Fund [CPF] -For Medisave contribution
 79 Robinson Rd
 CPF Building
 Singapore 068897
 Tel:1800-2271188

Singapore Police Force -For permit to sell liquor
 Liquors Licensing Division
 391 New Bridge Road
 #02-701 Police Cantonment Complex
 Singapore 088762
 Tel:65575806

Centre for Drug Administration -For permit to sell tobacco
 Health Sciences Authority
 Tobacco Regulations Unit
 2 Jalan Bukit Merah
 Singapore 169547
 Tel: 6325 5612

Health Requirements for Food shop/ stall

Documentary Requirements :

- Register and submit Names/Addresses/NRIC Numbers of all food handlers who have been inoculated against typhoid. Produce documentary proof of such vaccination.
- Submit chest X-rays report of food handlers who are 45 years old and above
- Submit a detailed plan of the premises showing the layout in the kitchen, preparation area, refreshment area, toilets, stores etc.
- Submit a detailed schedule on the cleaning program for the cleaning of the premises, and equipment used
- Submit a copy of the Food Hygiene Course Certificate for food handlers who have attended and passed the Basic Food Hygiene Training Course.
- Food handlers who have not attended and passed the Basic Food Hygiene Course, **a duly completed registration form for the enrolment of food handlers for the Basic Food Hygiene Course is required to be submitted.** (A copy of the Registration Form is attached)
- Submit a copy of pest control contract
- Ensure that at least one of your staff is trained as **Food Hygiene Officer (FHO)**. Your staff should attend and pass the FHO course within three months upon obtaining the licence from this office. Please see attached nomination form for the FHO, which is **applicable only for the food shop licence (ie. For restaurants and caterers only).**
- Submit a copy of the latest Business Profile of the Company or Form 9, Form 49 and Form 44 (company's registered address)
- You are advised to obtain BP approval/ clearance/TOP from the relevant authorities and/or Notice of Written Grant of Permission (change of use) from the Chief Planner, URA, where applicable.

Operational Requirements :

GENERAL

- Paint and thoroughly cleanse the premises and remove all unwanted articles.
- Provide racks, 30 cm above the ground level, for storing of bottles, boxes, crates etc
- Replace all missing/damaged wall and floor tiles in the premises.
- Install temperature gauges to all refrigerators/chillers
- In the air-conditioned refreshment area, The temperature should be maintained between 23⁰C to 27⁰C .

- Provide adequate number of litter bins in the refreshment area
- Provide adequate number of “No Smoking” signs installed at strategic location in the air conditioned premises. For those food shops in pub, nightclub, bar, cocktail lounge, cabaret, karaoke lounge, discotheque, they do not have to provide “No Smoking” signs.
- Introduce the system for returning of soil crockery by customers and patrons. Adequate signs advising customers to return the soiled crockery to the tray return stations should be conspicuously displayed and adequate number of tray return stations should be set up for the purpose.
- Provide adequate number of NEA approved wheeled refuse bins to contain your Food wastes/refuse. All food wastes/refuse must be securely bagged into plastic bags. There should not be any loose refuse in the wheeled bin(s) or bags of refuse outside the bin(s). The wheeled bins must be placed inside your premises at all times and can only be brought outside your premises during collection.
- Provide adequate number of pedal bins, lined with plastic bags, for the disposal of food wastes and kitchen wastes
- Provide showcases with fixed glass panels/sneeze guards where prepared food has to be displayed for selection by the customers.
- All cooked food displayed at the counter should be kept at the correct temperature and protected from contamination
- Box-in/conceal all over-hanging sanitary/waste/drain pipes in the preparation/kitchen/servery areas.
- All stores and storage cabinets provided shall be pest and rodent proof
- A storage cabinet shall be provided for cleaning tools, brooms, cleaning materials, etc.
- Provide a curb of at the rear entrance of the premises, if applicable.

KITCHEN/PREPARATION AREA

- The minimum kitchen area shall be 8 sq metres (excluding the servery area). If the operator wishes to do outdoor food catering, the minimum kitchen area shall be 16 sq metres.
- The floor of the kitchen shall be graded and washings drained to floor traps.
- No grease interceptor or inspection chamber shall be sited inside the kitchen.
- The internal walls of the kitchen shall be lined with glazed tiles or other impervious materials to facilitate cleaning
- Fumes, smoke, oil mist, grease, steam and odour from the cooking range shall be exhausted either by an air cleaner system or a hood and flue system. The air cleaner system shall be fitted with a fire-retardant filter media that is able to withstand high cooking heat and have high adsorption capacity even under humid conditions. In the

case of the hood and flue system, it shall be fitted with a grease filter that is able to withstand high cooking heat, and an extractor fan. The flue shall discharge at a point above the roof and away from neighbouring premises.

- No overhead sanitary/waste/drain pipes shall be sited in the area where food is prepared or cooked.
- At least one sink with draining board shall be provided in the kitchen or food preparation area. For a large kitchen, additional sinks may be required for the washing of soiled crockery. The numbers to be provided shall be according to the operator's needs.
- At least one wash hand basin equipped with liquid soap dispenser shall be provided for The workers in the kitchen. The tap of the wash hand basin shall preferably be sensor operated.

TOILET

- Provide liquid soap dispenser, deodorant, hand dryer blower or towel dispenser, and Transparent Drum Roll toilet tissue holder shall be provided in each water closet.
- Provide auto-sensor flush valves for the flushing system of the WC/Urinals in the toilet.
- Provide mechanical ventilator/extractor fan in the toilet.
- Provide wall/ceiling fans in the toilets
- Provide adequate number of pedal bins, lined with plastic bags in the toilets

Hygiene Requirements - Food Catering :

- Provide stainless steel food containers with tight fitting covers and an insulated van for the conveyance of cooked food.
- Provide shelving in the vehicle cabin for the placing of food containers.
- Keep the vehicle for the transportation of food in a clean condition at all times and do not use the vehicle for the conveyance of animal, bird or other matter which may cause contamination to the food.
- Handle all food with proper implements. In cases where it is not practicable, disposable gloves are to be used.
- Submit photographs of the food delivery van showing its internal and external.
- The name/address of the food retail outlet must be shown on the exterior body of the delivery vehicle.
- Submit documentary proof of ownership of delivery vehicle.

CONDITIONS OF LICENCE

After the issuance of the foodshop/stall licence, the conditions listed below are to be complied with, failing which, enforcement action will be taken without further warning:

I) FOOD GRADE ICE IN PREPACKED FORM

- a) Food grade ice from ice factories will be allowed to be brought into food establishment irrespective of the intended use.
- b) Ice permitted will be only in **cube or tube ice form** (in size that does not require further cutting at the foodshop).
- c) Food grade ice from licensed ice factories shall be labelled 'food grade ice for human consumption'.
- d) Food grade ice shall be pre-packed and clearly labelled.

II) FOOD OBTAINED FROM LICENSED FOOD SUPPLIERS

- a) Food shall be obtained from licensed food caterers or suppliers.
- b) To retain receipts to proof purchase. The quantity must also be specified.
- c) Food delivered by suppliers shall be properly packed with label. If manufactured overseas, the Food Control Department's (AVA) letter of approval allowing the import should be obtained from the suppliers by the operator to proof its authorised source.

Note:

The total application process duration is comprised of but not limited to:

- (1) The duration from the time of complete and accurate submission of all the required documents to the first inspection; and
- (2) The duration from the time of the final inspection to the issuance of the license

The duration of (1) and (2) is 5 working days and 2 working days respectively.

The total application process duration does not cover that for re-inspection and/ or re-submission of the required documents – both of which are dependent on the applicant's availability and meticulousness.

No refund of fees will be allowed once payment has been made.

NOMINATION FORM FOR FOOD HYGIENE OFFICERS (FHOs)

(1) Please complete and return this nomination form to:

- (a) Environmental Health Department
40 Scotts Road
#21-00 Environment Building
Singapore 228231
[Attn: Mr Danny Leong or Mr Lim Meng Yun]
or
(b) Fax No.: 6734 5787 / 6731 9749
-

Name of Licensee:

Licence No:

Licence Code:

Premises Address:

S/N	Name & NRIC/ID No. of Nominees	Appointment in kitchen	Highest Education Level	Preferred Language	Mailing Address	Preferred Run
1				English / Mandarin		To be allocated
2				English/ Mandarin		To be allocated

Note: The allocation is on a first-come-first-served basis. Our Singapore Environment Institute will write to inform you about two weeks before the start of the course to advise you on payment details and date/venue of the course.

Name of Contact Person: _____

Contact Tel. No: _____

Please check with SPRING Singapore for eligibility to claim for Skills Development Funds (SDF).

REGISTRATION OF FOOD HANDLERS

Application Ref No: _____

Name of Applicant: _____

NRIC No/ Company Registration No: _____

Address of Premise: _____

S/No	Name of food handler	NRIC No	Date of Birth	Sex	Home Address	Date			Medium preferred – English / Mandarin / Malay (if not yet passed the basic food hygiene course)
						#Typhoid Inoculation	#Chest X- ray	#Passed Basic Food Hygiene Course	
1									
2									
3									
4									
5									

資料 11 米の輸入および卸売取扱ライセンスの申請用紙

(出典資料) 国際企業庁 (IE シンガポール)

“ Singapore Commodities Trade Information Series –2004:

Singapore Rice Trade ” (IE Singapore Resource Centre)

ANNEX-2

INTERNATIONAL ENTERPRISE SINGAPORE BOARD

**APPLICATION FORM TO APPLY FOR A LICENCE TO IMPORT AND
CARRY ON WHOLESALE DEALINGS IN RICE**

Date: _____

International Enterprise Singapore Board
230 Victoria Street, #07-00
Bugis Junction Office Tower
Singapore 188024

Attention : Mr Kenneth Teo

Dear Sir,

We

(Company's Name)

of

(Address)

wish to apply for an Import Licence under the Price Control (Rice) Order 1990.

2 We attach herewith :

- (1) a copy of Particulars of Rice Importer for Applying for an Import Licence;
and
- (2) a cheque no : _____ dated _____ drawn on

(Name of Bank)
payable to the "**Ministry of Trade and Industry / AG**" for \$15.00 being
payment for the licence fee.
- (3) a latest printout of your Company's Business Profile from RCB.

3 We hereby certify that should an Import Licence be issued to us, we shall abide by all terms and conditions relating to the issue of the Import Licence.

Yours faithfully

Signature

Name : _____

Designation : _____

INTERNATIONAL ENTERPRISE SINGAPORE BOARD

PARTICULARS OF RICE IMPORTER FOR APPLYING FOR AN IMPORT LICENCE FOR RICE

Please tick (✓) where applicable * Please delete where applicable

Company Profile

1) Name and Address of Importer :

Company Name : _____

Address : _____

Tel : _____

Fax : _____

CR No : _____

Import Licence No : _____

Existing MIQ (if any) : _____

Contact Person : _____

2) From which country/countries will you be importing the rice?

Australia

Burma (Myanmar)

India

Pakistan

People's Republic of China

Thailand

USA

Vietnam

Others (please specify).

3) The type of rice you will be importing.

- White Rice
- Glutinous Rice
- White
- Black
- Basmati Rice
- Cargo Rice
- Parboiled Rice
- Others (please specify).

4) What is the grade of white rice will you be importing?

- 100% Wholegrain
- 5% Broken
- 10% Broken
- 15% Broken
- 20% Broken
- 25% Broken
- 35% Broken
- 45% Broken
- Broken Rice
- Others (please specify).

5) How many metric tonnes of rice are you applying to import each month?

_____ metric tonnes.

6) Are they for local consumption, for re-export or both?

- Local consumption - Monthly Import Quota (MIQ)
- Re-export
- Both

If both, please state the percentages :

Local Consumption _____

Re-export _____

Total 100 %

7) What is the effective date of import?

8) Please state the name of and address of your overseas rice suppliers :

Names and Addresses

a) _____

b) _____

c) _____

WAREHOUSING

9) Do you have your own warehouse?

Yes/No*

If yes, please give details as follows :

Address of Warehouse : _____

Quantity of Rice Stored : _____ tonne.

10) If you do not own your warehouse, do you rent a warehouse?

Yes/No*

11) If yes, please give details as follows :

Name Of Owner & Address of Warehouse

Owner : _____

Warehouse : _____

Quantity of Rice Stored: _____ tonne.

WHOLESALING

12) Do you sell your rice to the wholesalers?
Yes/No*

If yes, please give details as follows :

<u>Names & Addresses of Wholesaler</u>	<u>Brand (s)</u>	<u>Size of Each Pack</u>
a) _____	_____	_____
_____	_____	_____
_____	_____	_____
b) _____	_____	_____
_____	_____	_____
_____	_____	_____
c) _____	_____	_____
_____	_____	_____
_____	_____	_____

13) What is the estimated volume of rice that you expect to sell to the wholesalers each month?

_____ tonne.

RETAILING

14) Do you sell your rice to the retailers?
Yes/No*

If yes, please give details as follows :

<u>Names & Addresses of Retailer</u>	<u>Brand (s)</u>	<u>Size of Each Pack</u>
a) _____	_____	_____
_____	_____	_____
b) _____	_____	_____
_____	_____	_____
_____	_____	_____

c) _____

15) What is the estimated volume of rice that you expect to sell to the retailers and to others (if any) each month?

Retailers _____ tonne

Others (please specify). _____ tonne

Total _____ tonne

16) Other remarks (if any)

I/We* declare that all the particulars contained herein are complete, true and correct.

I/We* undertake to sign a Rice Stockpile Agreement with the Government of Singapore if the type and grades of rice imported by me/us are defined as grade rice.

Signature : _____

Name : _____

Designation : _____

Date : _____

資料 12 米の卸売取扱ライセンス

(出典資料) 国際企業庁 (IE シンガポール)

“ Singapore Commodities Trade Information Series –2004:

Singapore Rice Trade ” (IE Singapore Resource Centre)

INTERNATIONAL ENTERPRISE SINGAPORE BOARD

**APPLICATION FORM FOR A LICENCE TO CARRY ON WHOLESALE
DEALINGS IN RICE**

Date : _____

International Enterprise Singapore Board
230 Victoria Street, #07-00
Bugis Junction Office Tower
Singapore 188024

Attention : Mr Kenneth Teo

Dear Sir,

We

(Company's Name)

of

(Address)

wish to apply for a Wholesale Licence under the Price Control (Rice) Order 1990.

2 We attach herewith :

- (1) a copy of Particulars of Rice Wholesaler for Applying for a Wholesale Licence; and
- (2) a cheque no : _____ dated _____ drawn on _____ (Name of Bank) payable to the "**Ministry of Trade and Industry / AG**" for \$15.00 being payment for the licence fee.

3 We hereby certify that should a Wholesale Licence be issued to us, we shall abide by all terms and conditions relating to the issue of the Wholesale Licence.

Yours faithfully

Signature

Name : _____

Designation : _____

INTERNATIONAL ENTERPRISE SINGAPORE BOARD

**PARTICULARS OF RICE WHOLESALER FOR APPLYING FOR AN
WHOLESALE LICENCE FOR RICE**

Please tick (✓) where applicable* Please delete where applicable

Company Profile

1) Name and Address of Wholesaler :

Company Name : _____

Address : _____

Tel : _____

Fax : _____

CR No : _____

Wholesale Licence No : _____

Contact Person : _____ Designation: _____

2) What is your main business activity?

Trading

Wholesaling

Retailing

Others (please specify)

3) Please state your capital :

Authorised capital : \$ _____ %

Paid Up Capital: Foreign owned : \$ _____

Locally owned : \$ _____

Total : \$ _____ 100 %

4) Particulars of owner(s) of your company :
(Note : Applicable to business firm registered under sole-proprietorship or partnership with the Registry of Companies and Business only)

Name(s) of Proprietor/Partners	NRIC/UIT No.	Nationality
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

5) What are the main commodities or products that you are dealing in?

WHOLESALE TRADE

6) From whom will you be buying the rice?

<u>Name and Address of Importer/Wholesaler</u> <u>No.</u>	<u>Import/Wholesale Licence</u>
a)Name : _____ Address : _____ _____	<div style="border: 1px solid black; width: 150px; height: 25px; margin: 0 auto;"></div>
b)Name : _____ Address : _____ _____	<div style="border: 1px solid black; width: 150px; height: 25px; margin: 0 auto;"></div>

c)Name : _____

Address : _____

7) What is the type of rice you will be buying?

- White Rice
- Glutinous Rice

 - White
 - Black

- Basmati Rice
- Cargo Rice
- Parboiled Rice
- Others, please specify.

8) What will be the origin of the rice?

- Australia
- Burma
- India
- Pakistan
- People's Republic of China
- Thailand
- USA
- Vietnam
- Others, please specify.

9) What is the grade of white rice will you be buying?

100% Wholegrain

5% Broken

10% Broken

15% Broken

20% Broken

25% Broken

35% Broken

45% Broken

Broken Rice

Others, please specify.

Packaging and Brands

10) Will you be packing the rice in consumer's packs?

Yes / No*

11) If yes, what are your brands and packing size?

Brand

Packing Size

a) _____

b) _____

c) _____

d) _____

12) Where will the rice be packed?

Address:

13) If your rice is packed by a packer, please give the name and address of the packer?

Name & Address of Packer

Brand

Size of Each Pack

a) Name : _____

Address : _____

b) Name : _____

Address : _____

c) Name : _____
 Address : _____

14) Does your company's name and address appear on each pack?#

Yes/No *

Note :The name appearing on the pack shall be presumed to be the name of the packer, importer, distributor which will be responsible for the origin, grade, grain composition and weight of the pack.

15) If no, whose name will appear on each pack?

Name and Address Agent	Whole-saler	Re-tailers	Packer	Distributor
a) _____ _____ _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
b) _____ _____ _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
c) _____ _____ _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

QUALITY CONTROL

16) Who is checking the origin, grade, grain composition and weight of the rice being packed in each consumer's pack?

Importer	<input type="checkbox"/>
Wholesaler (ownselves)	<input type="checkbox"/>
Retailer	<input type="checkbox"/>
Packer	<input type="checkbox"/>
Distributor	<input type="checkbox"/>
Agent	<input type="checkbox"/>

WAREHOUSING

17) Do you have your own warehouse?

Yes/No*

18) If yes, please give details as follows:

Address of Warehouse: _____

19) If you do not own your warehouse, do you rent the warehouse?

Yes/No*

20) If yes, please give details as follows :

Address of Owner

Address of Warehouse

Quantity of Rice Stored: _____ tonne.

RETAILERS

21) To whom will you be selling the rice for retailing?

	<u>Name & Address of Wholesaler</u>	<u>Brand (s)</u>	<u>Size of Each Pack</u>
a)	_____ _____ _____	_____ _____ _____	_____ _____ _____
b)	_____ _____ _____	_____ _____ _____	_____ _____ _____
c)	_____ _____ _____	_____ _____ _____	_____ _____ _____

22) What is the estimated volume of rice that you expect to sell to the retailers and to others (if any) each month?

Retailers	_____	tonne
Others, please specify .	_____	tonne

Total	_____	tonne

23) Other remarks (if any)

I/We* declare that all the above particulars are complete, true and correct.

Signature : _____

Name : _____

Designation : _____

Date : _____

資料 13 レストラン・インタビュー

No 1

店名：稲ぎく

住所：2 Stamford Road, Raffles The Plaza Level 3, Singapore 178882

電話：6431-6156

FAX：6338-1446

Web：www.raffles-theplazahotel.com

E-mail：なし

主なメニュー：

寿司、天ぷら、鉄板焼き、会席料理、すきやき、しゃぶしゃぶ、アラカルト（伊勢えびハ
ーブ焼き、きのこ鍋、ねぎトロ大根サラダ、揚げナス稲ぎく胡麻風味）

日本産品材料の使用の有無：有

利用客の概要：日本人4/ローカル&外国人6

日本人スタッフ：和食シェフ、寿司シェフ、マネージャー、フロアスタッフ

店のランク：高級

1人当たりの平均ディナー経費：\$150～

必要な日本産材料（現在使用しているもの）：

大葉、きゅうり、山菜、柚子、きのこ（しいたけを除く）、ししとう、季節の野菜（蕪など）、

季節の果物（メロン、イチジク、ピワ、モモ、ナシなど）

本当は使用したい日本産材料：野菜全般（特に大根、葱）、米

回答者：Mr. 樋川（ヒカワ）（寿司シェフ）、Mr. 佐野（マネージャー）



No 2

店名：中せい

住所：11 Cavenagh Road, #01-13/16 Holiday Inn Park View, Singapore 229616

電話：6734-6144

FAX：6732-7144

Web：なし

E-mail：なし

主なメニュー：

寿司、天ぷら、会席料理、アラカルト（季節野菜の炊きもの、魚の煮付け など）

日本産材料の使用の有無：有

利用客の概要： 日本人 9 / ローカル & 外国人 1

日本人スタッフ：料理長兼オーナー、女将

店のランク：高級

1人当たりの平均ディナー経費：\$120～

必要な日本産材料（現在使用しているもの）：

大葉、わさび、小菊、三つ葉、ナス、トマト、三浦大根、季節の野菜（聖護院大根、蕪など）、季節の果物（モモなど）

本当は使用したい日本産材料：野菜全般（特に大根）、米

回答者：Mr. 中瀬古（料理長兼オーナー）



No 3

店名：茜

住所：120 Adam Road, The Japanese Association 4th Storey, Singapore 289899

電話：6467-2768

FAX：6467-3316

Web：www.sushinogawqa.com.sg

E-mail：なし

主なメニュー：

寿司、天ぷら、会席料理、アラカルト（トマトのベッコウあんかけ、焼き松茸、豆という
いろサラダ、ホワイトアスパラガス胡麻和え、キンキ煮付け、フォアグラのみぞれ蒸し）

日本産品材料の使用の有無：有

利用客の概要：日本人6/ローカル&外国人4

日本人スタッフ：料理長兼オーナー、和食板前、寿司職人、女将

店のランク：高級

1人当たりの平均ディナー経費：\$120~

必要な日本産材料（現在使用しているもの）:

大葉、ししとう、葱、ミョウガ、フルーツマト、大根、トマト、わさび、ミニ大根、ミニキュウリ、エシャロット、柚子、酢橘、しいたけ、エリンギ、舞茸、松茸、木の芽、小蕪、米ナス、サトイモ、キントキイモ、季節の野菜（秋茄子など）、季節の果物（マスクメロン、ピオーネ、マスカットなど）

本当は使用したい日本産材料：米

回答者：Mr. 野川（料理長兼オーナー）



No 4

店名：達屋

住所：270 Orchard Road, Crown Prince Hotel, Level 1 Lobby #01-05, Singapore
238857

電話：6737-1160

FAX：6735-3727

Web：なし

E-mail：tatsuya@singnet.com.sg

主なメニュー：

寿司、天ぷら、会席料理、アラカルト（季節の焼き魚、米茄子田楽、季節の野菜炊き合わせ、白菜とうす揚げ煮物、白和え など）

日本産品材料の使用の有無：有

利用客の概要： 日本人 8 / ローカル & 外国人 2

日本人スタッフ：和食板前、フロアスタッフ、広報（事務）

店のランク：高級

1人当たりの平均ディナー経費：\$150～

必要な日本産材料（現在使用しているもの）：

大葉、大根、なす、蕪、枝豆、米、小菊、ジュンサイ、季節の野菜（松茸など）、季節の果物

本当は使用したい日本産材料：地方の特産物（例：秋田の筍、）

回答者：Mr . Ronnie Chia （Direcotr）、Ms 佐藤（広報）



No 5

店名：神田川ジャパニーズレストラン

住所：36 Newton Road, #03-01 Hotel Royal, Singapore 307964

電話：6256-9587

FAX：6259-1245

Web：なし

E-mail：なし

主なメニュー：

おまかせコース（予算に応じて調理）、アラカルト（ほうれん草ベーコンカリカリサラダ、和風生春巻き、湯葉餃子、豚角煮、サラダうどん、カルパッチョ など）

日本産品材料の使用の有無：有

利用客の概要：日本人7/ローカル&外国人3

日本人スタッフ：オーナー、料理長

店のランク：中級

1人当たりの平均ディナー経費：S\$50~60

必要な日本産材料（現在使用しているもの）:

大葉、カイワレ、わさび、ごま など

本当は使用したい日本産材料：野菜と果物全般、米

回答者：Mr. 奥田（オーナー）



No 6

店名：八萬屋

住所：76 Bras Basah #01-01 Carlton Hotel, Singapore 189558

電話：6334-2488

FAX：6334-1848

Web：なし

E-mail：we8menfood@pacific.net.sg

主なメニュー：

讃岐うどん（わかめうどん、天ぷらうどん、ざるうどん など）、寿司（握り寿司、マンハッタンロールなど）、天ぷら、鉄板焼き

日本産材料の使用の有無：有

利用客の概要：日本人5/ローカル&外国人5

日本人スタッフ：オーナー、うどん職人、マネージャー、アシスタントマネージャー

店のランク：中級

1人当たりの平均ディナー経費：S\$60~70

必要な日本産材料（現在使用しているもの）：

小麦粉、大葉、カイワレ、木の芽、山菜、季節の野菜 など

本当は使用したい日本産材料：大根、きゅうり、青葱、白葱

回答者：Mr. 東（ヒガシ）（オーナー）



No 7

店名：新宿

住所：22 Cavenagh Road, Hotel Grand Central, Singapore 229617

電話：6737-8436

FAX：6836-2998

Web：なし

E-mail：なし

主なメニュー：

寿司、定食（ハンバーグ定食、コロッケ定食）、居酒屋メニュー（タタミイワシ、煮魚、冷奴、肉じゃが、いわしのフライ、刺身 など

日本産品材料の使用の有無：有

利用客の概要：日本人9/ローカル&外国人1

日本人スタッフ：オーナー、女将

店のランク：大衆

1人当たりの平均ディナー経費：S\$40~50

必要な日本産材料（現在使用しているもの）:

大葉、葱、三つ葉、春菊、蒟、山菜、にら、季節の野菜（松茸、新じゃが、新たまねぎ、蕪 など）

本当は使用したい日本産材料：野菜と果物全般

回答者：Ms.清野（女将）



No8

店名：海鵬

住所：10 Anson Road, #02-28 International Plaza, Singapore 079903

電話：6220-2262

FAX：

Web：なし

E-mail：bimikaiho@pacific.net.sg

主なメニュー：

寿司、天ぷら、うどん、そば、定食（マグロ山かけ定食、秋刀魚塩焼き定食 など）、アラカルト（さつま揚げ焼き、山芋千切りなど）

日本産品材料の使用の有無：有

利用客の概要：日本人6/ローカル&外国人4

日本人スタッフ：オーナー兼料理長

店のランク：大衆

1人当たりの平均ディナー経費：S\$50

必要な日本産材料（現在使用しているもの）：

大葉、三つ葉、赤芽、山芋、みょうが、ししとう など

本当は使用したい日本産材料：野菜全般、米

回答者：Mr. 近藤（オーナー）



No 9

店名：EN（えん）ジャパニーズ・ダイニング・バー

住所：207 River Valley Road, #01-57 UE Square, Singapore 239917

電話：6735-2212

FAX：6732-7747

Web：www.endiningbars.com

E-mail：なし

主なメニュー：

寿司、沖縄料理（ゴーヤチャンプルー、そうめんチャンプルー、ラフテー、タコライス など）、アラカルト（串焼き、明太子スパゲティー、大根サラダ、マグロサラダ など）

日本産品材料の使用の有無：有

利用客の概要：日本人 9 / ローカル & 外国人 1

日本人スタッフ：料理長、マネージャー、フロアスタッフ

店のランク：大衆

1人当たりの平均ディナー経費：S\$30~50

必要な日本産材料（現在使用しているもの）：

大葉、ししとう、しいたけ以外のきのこ類

本当は使用したい日本産材料：トマト、沖縄野菜（島ラッキョウ、島にんじん、ヘチマ、ゴーヤ など）

回答者：Mr. 広瀬（マネージャー）



No. 10

店名：つばきあん

住所：No.3 Canton Street, #01-01/02, Singapore 049745

電話：6334-3510

FAX：6334-5373

Web：作成中

E-mail：なし

主なメニュー：

日替わりお晩ざい(おからの炊いたもの、季節野菜の炊いたもの、白菜の煮びたし など)

アラカルト(生麩の田楽、ぶたしゃぶサラダ、だし巻き卵 など)

日本産品材料の使用の有無：有

利用客の概要：日本人 8 / ローカル & 外国人 2

日本人スタッフ：料理担当、マネージャー、事務

店のランク：大衆

1人当たりの平均ディナー経費：S\$30~50

必要な日本産材料(現在使用しているもの)：

大葉、ししとうがらし、柚子 など

本当は使用したい日本産材料：京野菜

回答者：Ms.渡辺(料理担当)



平成 16 年度 農林水産物貿易円滑化推進事業（農林水産省委託事業）

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（無断転載を禁じます）