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SFA SAFE Framework: What The New Food Grades Mean

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SFAâ??s Safety Assurance for Food Establishment framework replaces Singaporeâ??s old A, B, C and D food-establishment grading system from 19 January 2026.

About 45,000 retail and non-retail SFA-licensed food establishments come under the framework, which groups businesses by food processing or preparation level before assigning grades based on safety track record and management systems.

What Changes For Diners

Consumers will still see grades, but the system now focuses more on track record and whether the business has proper food safety management. Higher-risk or poorer-performing establishments can face more frequent inspections.

The practical takeaway is simple: grades are meant to reflect sustained food-safety behaviour, not just a one-off annual snapshot.

What Businesses Need

Food operators should pay attention to competent-person requirements, food-safety systems and inspection history. A good grade is no longer just about preparing for a single visit; it depends on consistent operations.

SFA explains the grading changes on its SAFE framework page.

For more local planning reads, see our guides to SkillsFuture support, museum events and ArtScience exhibitions.

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