

*default watermark*



## SFA SAFE Framework: What The New Food Grades Mean

### Description

SFA's Safety Assurance for Food Establishment framework replaces Singapore'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](#).

#### Date Created

20/05/2026

#### Author

claratan