



Looking cleaner:

The situation in Jalan Telawi, according to City Hall, is under control.

Fined for unhygienic practice

Restaurants found guilty of preparing food at the backlanes

By **SAM CHEONG**
samo@thestar.com.my

FOLLOWING our report on June 29, the Kuala Lumpur City Hall (DBKL) had fined two restaurants in Jalan Telawi, Bangsar, for unhygienic preparation of food items in their backlanes.

According to a faxed statement to *StarMetro*, investigations were carried out by health officers on the premises along Jalan Telawi.

Two restaurants — Indian Kitchen and restoran Nirwana Maju were fined for preparing their food at the backlane.

DBKL corporate communications manager Anwar Mohd Zain said during the inspection, the hygiene level at most of the food outlets in the area were found to be in satisfactory.

"There are 12 restaurants and two pubs operating along Jalan Telawi and Jalan Telawi 3. From the cleanliness point of view, all the premises are categorised as 'A' class food out-

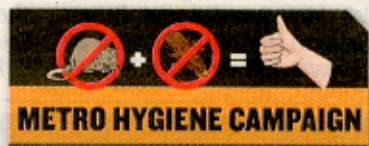
lets for overall hygiene," he said.

He added that rat and cockroach traps had been placed around the entertainment district to control the pest problems there.

"We will continue to monitor the outlets and keep them in line with our health and hygiene regulations."

Checks by our reporter showed that the unsightly scene had improved after the DBKL carried out inspection in the area.

Foreign workers could still be seen loitering at the backlane of Jalan Telawi, but this time, they refrained from cleaning food items by the roadside.



Cautious: Foreign workers are wary of our reporter and photographer who went back to Jalan Telawi on a follow-up visit after City Hall had fined two eateries in the area for bad hygiene practice.