

Food and Beverage Establishment¹
Checklist for SG Clean Programme

7-Points for SG Clean Programme	Clause number for Implementation Requirement
1. Appoint a “SG Clean” Manager to implement measures and ensure compliance to checklist of SG Clean Programme	1
2. Check temperature and screen for respiratory symptoms of employees and ensure none are under an active Stay Home Notice (SHN) or Quarantine Order (QO)	2
3. Where feasible and applicable, check temperature and screen for respiratory symptoms of contractors, suppliers and visitors , is under an active SHN or QO. Practise appropriate safe distancing measures for visitors.	3
4. Step up frequency of disinfection for all common facilities, and ensure that employees observe good personal hygiene	4
5. Check that procedures are in place to manage COVID-19 suspect cases	5
6. Check that there are documents and records of all preventive measures	6
7. Ensure compliance to government orders, guidelines and health advisories on the COVID-19	7

Checklist for SG Clean Programme

¹ Licensed Food Establishments under Singapore Food Agency

1 Appoint a “SG Clean” Manager to develop and ensure compliance to SG Clean Programme. (Hereinafter referred to as “Programme”)

1.1 Management Commitment

Food & Beverage store or outlet or stall (herein known as F&B establishment) management should commit to develop, implement, and, continually improve the effectiveness of the Programme.

1.2 SG Clean Manager

F&B establishment management should appoint a SG Clean Manager to ensure compliance with the requirements of this Programme. The roles and responsibilities of a SG Clean Manager should include, but are not limited to, the following:

- i. Develop and implement the measures identified in the Programme,
- ii. Take appropriate corrective and preventive actions and continually improve the effectiveness of the Programme,
- iii. Ensure that employees are familiar and comply with the requirements of the Programme.

1.3 Communication

1.3.1 The F&B establishment should communicate and make aware to its employees the following:

- i. Details, measures and requirements of the Programme,
- ii. Roles, responsibilities and how they can contribute to the effectiveness of the Programme,
- iii. Implications and potential consequences of not following the measures and processes of the Programme.

1.3.2 The measures and requirements of the Programme should be made available to external stakeholders (such as contractors and suppliers, customers and general public), where required.

2 Check temperature and screen for respiratory symptoms of employees and ensure none are under an active Stay Home Notice (SHN) or Quarantine Order (QO)

2.1 Check temperature and screen for respiratory symptoms of employees

The F&B establishment should conduct temperature checking and screen for respiratory symptoms such as cough and shortness of breath of employees twice daily.

2.1.1 The observations on temperature checks and screening for respiratory symptoms on employees should be recorded in temperature log:

- i. Maintain temperature log records up to for at least 3 months,
- ii. Document how the temperature logs are maintained, monitored and stored and how does the F&B establishment management monitor the effort,
- iii. Refer to template for Temperature log for employees.

2.2 Ensure that no employee is under an active SHN or QO

- 2.2.1 The F&B establishment should develop and implement processes to ensure no employee is under an active SHN or QO.
- 2.2.2 Employees returning from overseas must be placed on SHN.
- 2.2.3 The F&B establishment should obtain prior approval from MOM before the foreign employee (returning workers on work passes) travels back to Singapore.

<https://form.gov.sg/#!/5e3cbabee41f590012014e91>

3 Where feasible and applicable, check temperature and screen for respiratory symptoms of contractors, suppliers and, visitors², and ensure that none are under an active SHN or QO. Practise appropriate safe distancing measures for visitors.

3.1 Check temperature and screen for respiratory symptoms of contractors, suppliers and visitors

- 3.1.1 Where feasible and applicable, the F&B establishment should conduct temperature checking and screen for respiratory symptoms such as cough or shortness of breath of contractors and suppliers, and visitors.
- 3.1.2 The observations for contractors and suppliers and visitors, where feasible and applicable, should be recorded. Those who have a temperature of 38 degree Celsius or higher and unwell displaying respiratory symptoms shall seek immediate medical attention.
- 3.1.3 In addition, they should consider putting in place practices that would enable them to facilitate contact tracing if needed. Refer to travel declaration and contract tracing form template.

Para 3 Template.docx

3.2 Where feasible and applicable, ensure that no contractor, supplier and, visitor is under an active SHN or QO

The F&B establishment should develop and implement processes to ensure no contractor, supplier and visitor is under an active SHN or QO when performing work for the F&B establishment.

² Visitors may include customers, patrons, shoppers, business partners or government authorities.

3.3 Where feasible and applicable, display updated health advisories for information.

Where feasible and applicable, the organisation should display updated health advisories indicating the necessary precautionary measures. This includes, but not limited to daily temperature screening, taking note of respiratory symptoms such as cough or shortness of breath, and to remain vigilant and practice good personal hygiene, such as wash their hands regularly and refrain from touching their face unnecessarily.

3.4 Practise appropriate safe distancing measures for visitors.

The organisation should put in place safe distancing measures including:

- i. Queue management³ – To limit the number of visitors gathering within or outside the establishment,
- ii. Table and seating management⁴ – To ensure a safe distance of approximately one metre (>1m) between different groups of visitors.
- iii.

4 Step up frequency of disinfection for all common facilities, and ensure that employees observe good personal hygiene

4.1 Disinfection of premises

4.1.1 The F&B establishment should develop and implement processes to disinfect common facilities more frequently for premises/areas with high traffic flow.

4.1.2 Common facilities include, but are not limited to, the following:

- i. Dining areas, including tables, chairs, customer menu, ordering gadgets (iPad),
- ii. Lifts, stairways, including buttons, handrails, railings and handles,
- iii. Doors including doorknobs and handles,
- iv. Stairways, lifts, including handrails, handles, and railings,
- v. Toilets,
- vi. Common walkways, payment counters, tray return areas,
- vii. Other common areas.

4.1.3 The F&B establishment should develop processes to protect employees doing disinfection work.

4.1.4 Ensure that disinfectants are used, and areas cleaned are well ventilated.

³ Examples can include but not limited to staggering reservations, taking down visitor details and calling only when there are available seats, having mobile ordering so that visitors can order directly, and implementing e-payment solutions for visitors to minimise queuing at the cashier.

⁴ Examples can include but not limited to spreading out the assignment of tables and seats and to increase space between individual tables and seats.

4.2 Employee good personal hygiene

- 4.2.1 The F&B establishment should develop processes or use relevant collaterals to educate its employees on infection control and good personal hygiene.
- 4.2.2 Comply and implement with the National Environment Agency (NEA) and Singapore Food Agency (SFA) Sanitation and Hygiene Advisory for Food Establishments.

Refer to www.sfa.gov.sg/docs/default-source/default-document-library/advisory-to-food-establishments_final.pdf or <https://www.nea.gov.sg/our-services/public-cleanliness/environmental-cleaning-guidelines/advisories/general-sanitation-and-hygiene-advisory-for-premises-owners-and-operators>

5 Check that procedures are in place to manage COVID-19 suspect cases

5.1 Handling COVID-19 suspect cases

The F&B establishment should develop processes to identify and manage unwell personnel. These include, but are not limited to, the following:

- 5.1.1 Procedures for managing unwell employees, contractors, suppliers and visitors as identified in para 2 and 3, including:
 - i. Arrangement of quarantine areas for unwell or suspected cases,
 - ii. Designation of an isolation route to the quarantine areas and transport pickup area,
 - iii. Arrangement of transport to designated flu clinic or hospital, where applicable,
 - iv. Evacuation plan of the remaining employees, contractors, suppliers and visitors.
- 5.1.2 Procedure(s) for assisting with contact tracing.
- 5.1.3 Procedure(s) for cleaning and disinfecting premises exposed to suspected case(s) of the COVID-19.

5.2 Post- handling COVID-19 suspect/confirmed cases

- 5.2.1 The F&B establishment should disinfect quarantine area(s) and isolation route immediately after handling COVID-19 suspect cases.
- 5.2.2 Refer to NEA Interim List of Household products and Active Ingredients for Disinfection of COVID-19.

<https://www.nea.gov.sg/our-services/public-cleanliness/environmental-cleaning-guidelines/guidelines/interim-list-of-household-products-and-active-ingredients-for-disinfection-of-novel-navirus>

- 5.2.3 Where a confirmed case has been present at the premises or public space, refer to NEA Interim Guidelines for Environmental Cleaning and Disinfection of Premises with Transient Exposure to Confirmed Case(s) of the COVID-19.

<https://www.nea.gov.sg/our-services/public-cleanliness/environmental-cleaning-guidelines/guidelines/interim-guidelines-for-environmental-cleaning-and-disinfection-of-premises-with-transient-exposure-to-confirmed-cases-of-the-novel-coronavirus>

6 Check that there are documents and records of all preventive measures

6.1 Documents and records

- 6.1.1 When creating and updating the COVID-19 related documents, the F&B establishment should consider appropriate identification and description (e.g. title, date, author, reference number).
- 6.1.2 The F&B establishment should ensure that documents and records be retained for at least 3 months for traceability.

7 Ensure compliance to government orders, guidelines and health advisories on the COVID-19

- 7.1 The F&B establishment should comply with all government orders such as SHN and QO issued by the various Ministries.

Refer to orders, guidelines and advisories on safe distancing, and in place appropriate safe distancing measures, where possible⁵. Refer to Joint Advisory on Safe Distancing Measures at Food & Beverage Establishments.

- 7.2 Ensure that all kitchen facilities, utensils and crockery are cleaned and to comply with SFA's hygiene requirements.

- 7.3 Maintain and comply with the list of relevant guidelines and health advisories on COVID-19 from government agencies⁶ and ensure that this list is up-to-date⁷. This includes identifying relevant measures and determining how they should be implemented in the organisation.

- 7.4 Comply with government circular on collection/use of personal data during the event of an emergency. Refer to PDPC Advisory on Collection of Personal Data for 2019-nCoV Contact Tracing.

<https://www.pdpc.gov.sg/Advisory-on-CUD-for-COVID-19>

⁵ Refer to safe distancing measure from MOH, <https://www.moh.gov.sg/news-highlights/details/stricter-safe-distancing-measures-to-prevent-further-spread-of-covid-19-cases>

⁶ The health advisories can include, but are not limited to, Ministry of Health (MOH), Early Childhood Development Agency (ECDA), Enterprise Singapore (ESG), Ministry of Education (MOE), Ministry of Manpower (MOM), National Environment Agency (NEA), Singapore Food Agency (SFA), and Singapore Tourism Board (STB).

⁷ Refer and comply to the latest updates on the health advisories from MOH <https://www.moh.gov.sg/covid-19/advisories-for-various-sectors>