

JOINT ADVISORY

MR No.: 017/22

Updated as of 28 March 2022

Updated Advisory for Safe Management Measures at Food & Beverage Establishments

1. This joint advisory provides updates on Safe Management Measures (SMMs) for Food and Beverage (F&B) Establishments. The following updates will take effect from 29 March 2022.

Updates on Group Size

2. Groups of up to 10 fully vaccinated persons will be allowed to dine-in at F&B establishments, including hawker centres and coffee shops, where full Vaccination-Differentiated SMMs (VDS) checks have been implemented at the entrances.
3. To ease the operational burden, F&B establishments do not need to conduct full VDS checks at entrances should they choose to only offer dine-in for groups of up to 5 fully vaccinated persons. Random spot checks will be done to ensure that only vaccinated persons are dining-in at these places, and the onus will be on the dining-in individuals to abide by the rules.

Updates on Mask Wearing

4. In indoor settings¹, customers should put on their masks as soon as they have finished eating or drinking.

Updates on Safe Distancing

5. Safe distancing of at least one metre will be required between mask-off individuals or groups in F&B establishments, subject to the prevailing group size limit.

¹ Indoor places refer to inside buildings or enclosed places, and typically have clearly defined entrances/exits. They include office buildings, shopping malls and public transport (i.e. when commuting in trains and buses), and hawker centres and coffee shops. Places which are sheltered but which are not enclosed at the sides and allow open access generally will be regarded as outdoor areas. For example, HDB void decks, retail block walkways (including where coffee shops outdoor seats may be located) and bus stops will be regarded as outdoor areas. For F&B establishments with Outdoor Refreshment Areas (ORAs) that are not covered or substantially enclosed, the ORAs can be considered outdoor areas. Refer to [MOH's media release](#) for more details.

Updates on Sale and Consumption of Alcohol and Entertainment

6. Restrictions on the following will be lifted at all F&B establishments:
 - 6.1. Sale and consumption of alcohol after 2230hrs.
 - 6.2. Recorded and live music and entertainment².
 - 6.3. Emphatic toasting with F&B by workers and customers.

Updates on F&B at Events

7. If F&B is served at events³, capacity limits will be determined by the size of the venue as long as individuals comply with the prevailing group size and safe distancing of at least one metre between groups. All other SMMs for F&B establishments apply.
8. If no F&B is served, events with $\leq 1,000$ persons will not be subject to any capacity limit. Events with $> 1,000$ persons will be subjected to a capacity limit of 75%⁴.
9. VDS must be implemented for all events, irrespective of event size and whether F&B is served, unless they are located within premises that already require VDS upon entry.

Updates on Food Lines Served by Workers

10. Staff-served food lines are allowed at work-related and social events and weddings. Food must be served by workers at food lines. Self-service buffet lines are not allowed⁵.

Other Safe Management Measures

11. In addition to the above, F&B establishments must adhere to prevailing SMMs in the Annex.
12. Firm action will be taken against any breaches under relevant laws. For instance, under the COVID-19 (Temporary Measures) Act, first-time offenders will face a fine of up to S\$10,000, imprisonment of up to six months, or both. Subsequent offences may face a fine of up to S\$20,000, imprisonment of up to twelve months, or both. Businesses that do not comply with the government's requirements on SMMs may also be ineligible for government grants, loans, tax rebates and other assistance, and may also be subject to temporary closures.

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**Enterprise Singapore
Housing & Development Board
Singapore Food Agency
Singapore Tourism Board
Urban Redevelopment Authority**

² This includes radio broadcasts, live performance, exhibition or display of gymnastics or acrobatics, lecture, talk or address, all forms of film/video/TV screenings, and the provision or allowance of other forms of public entertainment activities such as live music, dancing, variety acts and singing (by workers or customers, including birthday songs), amusement devices, darts, billiards, pool and snooker.

³ This includes marriage, MICE, work-related and social events, subject to prevailing SMM requirements for these events.

⁴ For example, for a 1,200 pax event, the event would need to be held at a venue which accommodates 1,600 pax, or the event size would have to be capped at 1,000 pax. Events where one-metre safe distancing and group size limits apply will not be subject to the 75% capacity limit, as these SMMs already ensure spreading out of attendees.

⁵ This also applies to catering companies, where they are not allowed to provide self-service buffet lines. Catering companies should also refer to SMMs for MICE, Marriage Solemnisations and Wedding Receptions and work-related events where applicable.

Other Safe Management Measures (SMMs) for F&B Establishments⁶

Vaccination-Differentiated Safe Management Measures

1. F&B establishments providing dine-in services no longer need to conduct their own Vaccination-Differentiated SMMs (VDS) checks if they are located within premises (such as malls) that already require VDS upon entry, or if they seat smaller groups of up to 5 fully vaccinated persons.

They will need to conduct VDS checks if they seat groups of up to 10 fully vaccinated persons, and

- 1.1. Operate outside the hours of these premises, or
 - 1.2. Have their own direct entrances separate from the mall entrance.
2. For VDS checks:
 - 2.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token.
 - 2.2. The SafeEntry Gateway Box cannot be used for VDS checks.
 - 2.3. Please refer to <https://go.gov.sg/acceptable docs> for the list of acceptable documents for eligibility checks.
 3. Customers can only dine in if they meet any of the following criteria:
 - 3.1. Are fully vaccinated⁷;
 - 3.2. Have recovered from COVID-19⁸;
 - 3.3. Are unvaccinated children aged 12 years and below (i.e. born in or after 2010); or
 - 3.4. Are certified to be medically ineligible for all COVID-19 vaccines under the National Vaccination Programme. Medically ineligible individuals will need to show the 'vaccination exemption' status via the Trace-Together App/Token, HealthHub or present a hard copy memo⁹ issued by a General Practitioner (GP) clinic, public or private healthcare institution, along with a government-issued photo identification card for entry into these premises. More details on the criteria for medical ineligibility can be found in the sample of the standard memo [here](#).
 4. Unvaccinated individuals are no longer able to present a negative Pre-Event Test (PET) result to enter VDS settings such as shopping malls and establishments providing personal care services that require the removal of face masks, such as facial treatments, make-up services and saunas.
 5. F&B establishments have the right to deny entry for customers who do not meet the VDS requirements.
 6. Refer to [MOH's information sheet for more details of the requirements for VDS](#).

⁶ To be implemented together with 'Updated SMMs at F&B establishments'.

⁷ This means they must have received the appropriate regimen of [World Health Organisation Emergency Use Listing](#) (WHO EUL) vaccines. Those aged 12 and above who have completed the primary vaccination series would require a booster dose to maintain the vaccination status. For more information, refer to [MOH's information sheet on the requirements for VDS](#).

⁸ From 1 January 2022, all recovered persons from COVID-19 who are not fully vaccinated will only be given a 180-day exemption after infection to enter the F&B establishment for dine in.

⁹ To be certified as medically ineligible for all COVID-19 vaccines under the National Vaccination Programme, individuals may visit a doctor familiar with their medical condition, or alternatively, any clinic or hospital to obtain a hardcopy doctor-certified memo.

Safe distancing

7. Safe distancing in mask-on settings (such as queues and waiting areas) is encouraged but not required between individuals or groups. Safe distancing will continue to be required in mask-off settings, including those where F&B is served and consumed. Safe distancing of at least one metre will be required between mask-off individuals or groups in F&B establishments.

Table and seating management

8. F&B establishments must ensure that customers dining in are seated in separate groups/tables with no more than 10 persons per group/table¹⁰. At least one-metre distance must be maintained between dining groups. This is the distance between the backs of chairs, or the legs of chairs if there is no back, between different dining groups. Customers should also continue to exercise prudence and restraint, and limit their interactions to the same group they are seated with.
9. F&B establishments must ensure that customers dining in are not seated within 0.5 metres of the common boundary¹¹ between adjoining F&B premises unless there is a floor-to-ceiling, non-porous partition or wall separating the establishments.

Contact tracing

10. F&B establishments must implement SafeEntry via TraceTogether-only SafeEntry (TT-only SE) for dine-in customers and visitors¹². They need not do so if they are within premises (such as shopping malls) that already require SafeEntry/VDS upon entry or if they only seat dine-in groups of up to 5 fully vaccinated persons. However, they will still need to do so if they operate outside the hours of the premises or have their own direct entrances separate from the mall entrance and seat dine-in groups of up to 10 fully vaccinated persons.
11. The SafeEntry (Business) App and the SafeEntry Gateway (SEGW) Box can be used with both the TraceTogether App and Token for this purpose. However, the SEGW Box cannot be used for VDS and manual checks will still need to be done should customers check-in using this method.
12. F&B establishments should encourage customers to check out using SafeEntry to facilitate contact tracing efforts¹³. Refer to www.safeentry.gov.sg for more details on SafeEntry Check-in.

Queue management

13. F&B establishments should:
 - 13.1. Demarcate queue lines for ordering and collection of food.

¹⁰ Dining-in at other F&B establishments without full VDS checks or the necessary control measures in place will remain at groups of up to 5 persons who are fully vaccinated.

¹¹ The common boundary can be demarcated by plants or other vegetation (potted or otherwise), a stanchion with a barrier rope or tape, a wire fence, a divider or furniture, or could refer to a common boundary (not demarcated in any way with any thing) in an outdoor dining space or a five-foot way or footpath.

¹² All enterprises must require their workers and vendors to do SafeEntry check-in via TT-only SE.

¹³ Businesses with a higher throughput of visitors and places where people are likely to be in close proximity for prolonged periods with masks off will be eligible for SEGW Check-out Boxes. Refer to go.gov.sg/gateway-overview for details.

- 13.2. Set aside a waiting area for customers and food delivery personnel to pick-up their orders.
 - 13.3. Implement contactless pick-up where possible.
 - 13.4. Implement pre-ordering and pre-payment solutions, or self-checkouts and contactless payment methods.
14. Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

Cleanliness and hygiene

- 15. Establishments should maintain high standards of sanitation and personal hygiene. Refer to the [General Sanitation and Hygiene Advisory for Premises Owners and Operators](#) by the National Environment Agency (NEA).
- 16. Common spaces and items, high-touch surfaces (e.g. counters, menus), interactive components (e.g. tablets, smart kiosks) as well as play areas should be cleaned and disinfected frequently.
- 17. Workers should clean or sanitise their hands before handling food orders.
- 18. Communal amenities for self-service (e.g. drink dispensers, cutlery and condiment stations) can be used. However, there should be no repeat visits and the food/ drink should be sealed or covered.
- 19. Hand sanitisers should be made available at common touchpoints (e.g. entry/exit doors, cashiers).

Food lines served by workers

- 20. Food must be served by workers at food lines.
- 21. Food must be covered to minimise contamination risk.
- 22. Workers must use utensils to handle food at all times. If the use of suitable utensils is not feasible, workers must wear clean gloves to handle the food. Appropriate hand hygiene practices must be observed. Refer to [SFA's website](#) for more information on hand hygiene in food handling.
- 23. Clean plates should be used for each visit to the food line.
- 24. Customers should not talk to each other or interact while waiting in line.

Ventilation and improving indoor air quality

- 25. Refer to the [Guidance Note](#) to improve ventilation and indoor air quality in buildings issued by the Building and Construction Authority (BCA), National Environment Agency (NEA) and Ministry of Health (MOH)¹⁴.

Communication to customers

- 26. Communicate the SMMs to customers clearly (e.g. through signages and deployment of service personnel to explain them).

¹⁴ This Guidance Note provides building owners and facilities managers with updated recommended measures to enhance ventilation and air quality in indoor spaces.

Workplace premises¹⁵/Back-of-house/Kitchen

27. There is no restriction on cross-deployment of workers across workplaces, although employers may continue to do so for business continuity reasons.
28. All workers must adhere to measures as outlined in [MOM's Requirements for Safe Management Measures at the Workplace](#).

Workforce vaccination

29. Workers who are not fully vaccinated cannot enter the workplace. These would include all third-party vendors who visit the F&B establishment, including food delivery personnel. Only workers who are fully vaccinated, have recovered from COVID-19 within the past 180 days or are medically ineligible for all COVID-19 vaccines under the National Vaccination Programme can continue to enter the workplace.
30. Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#) for more details.

Protocol on handling COVID-19 cases

31. For management of potential contacts of positive COVID-19 cases at the workplace, refer to <https://www.mom.gov.sg/covid-19/requirements-for-safe-management-measures>.
32. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.

Events at F&B establishments

33. F&B establishments may serve as venues for marriage¹⁶, MICE¹⁷, work-related¹⁸ and/or social events, subject to prevailing SMM requirements for these events.
34. If F&B is served or consumed at events, it must be served in individual portions¹⁹ and consumed in groups of up to 10 persons with safe distancing between groups.
 - 34.1. Events at F&B establishments are subject to the maximum number of individuals that the venue may accommodate after safe distancing requirements of at least one-metre between groups of up to 10 persons are adhered to.
 - 34.2. Participants should put on their masks as soon as they have finished eating or drinking. Participants should also continue to exercise prudence and restraint, and limit their interactions to the same group they are seated with.
 - 34.3. Please refer to [MOM's Requirements for Safe Management Measures at the Workplace](#) for more information on additional measures required.

¹⁵ Refers to back-of-house operations involving workers, including at offices, warehouses and manufacturing facilities.

¹⁶ Refer to the requirements at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

¹⁷ Please refer to [STB's Requirements for Safe Management Measures at MICE events](#).

¹⁸ Please refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).

¹⁹ Food served through staff-served food lines must also be served in individual portions.