



CIRCULAR FOR HOTELS IN PHASE 3 (HEIGHTENED ALERT)

- 1. Following the two stages of gradual reopening to Phase 3 (Heightened Alert) on 14 June and 21 June 2021, the Multi-Ministry Taskforce (MTF) announced on <u>7 July 2021</u> that it will continue to calibrate the resumption of more economic and community activities.
- 2. As Singapore's vaccination coverage continues to increase, we will introduce differentiated safe management measures (SMMs) for vaccinated persons, such as increasing their group sizes for social gatherings and events. These measures may be introduced around end-July 2021, if the situation remains stable and when at least half the population has completed the full vaccination regime.
- 3. The information in this circular (which includes its annexes) supersedes that in previous advisories or statements.

Key Updates for hotels:

With effect from 12 July 2021 (unless otherwise stated):

- 1. Wedding receptions will be allowed to resume with up to 250 attendees (including the wedding couple but excluding vendors), with Pre-Event Testing (PET) required for all attendees. For wedding receptions with up to 50 attendees, PET is required only for all members of the wedding party (of up to 20 attendees including the wedding couple). Attendees (other than the wedding party) must be in groups of no more than 5 persons.
- 2. Dining-in at F&B establishments may resume for up to 5 individuals per group. Entertainment¹ will continue to be prohibited.
- 3. Work-from-home remains the default. Employers are reminded to ensure that employees who are able to work-from-home do so, continue to stagger start times of employees who need to return to the workplace, and implement flexible working hours. Cross-deployment of staff to multiple worksites continues to be disallowed. For workplaces, social gatherings will be allowed up to the prevailing group size of 5 individuals.
- 4. Gyms and fitness studios may resume indoor sports/exercise activities where a mask is not worn in groups of up to 5 individuals. Sports and exercise classes may resume for up to 50 individuals, including the instructor, or the capacity limit of the venue, whichever is lower, and in groups of up to 5 individuals.
- 5. Meals should not be the main feature of work-related events. Employers should also avoid holding events over mealtimes as far as possible. Food or drinks should only be served if incidental to the workplace event (e.g. the meeting or conference extends over lunchtime). In addition, the food must be served

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¹ Examples include live entertainment, recorded music, videos/TV screening.





individually with the patrons seated while consuming. Patrons should minimise the time that they are unmasked while eating.²

Hotels must comply with the prevailing Sector Specific Requirements as outlined in Annex A of the hotel circular and advisories of respective agencies.

- 4. The hotel industry plays a critical role in keeping Singapore safe, and it is imperative that the industry remains vigilant and disciplined in maintaining health and safety protocols.
- 5. All hotels should also take note of the following:
 - a. From 15 July 2021, regular Fast and Easy Tests (FETs) will be mandatory for all staff, whether frontline or back-of-house, in the following higher-risk settings:
 - Dine-in F&B establishments and settings (e.g. restaurants, club lounge, function rooms, etc);
 - ii. Personal care services (e.g. facial and nail services, spas/ saunas, massage establishments, hairdressing, and make-up services);
 - iii. Gyms and fitness studios where clients are unmasked; and
 - iv. Housekeeping (e.g. laundry, room and public area cleaning)
 - b. Hotels should review and reinforce current SMMs and remind employees to take all the prevailing measures seriously even if they have been vaccinated.
 - c. Vaccination remains critical in our fight against the pandemic. Hotels should also strongly encourage any remaining un-vaccinated employees to get vaccinated when it is offered to them.
 - d. Hotels which are serving as Stay-Home-Notice Dedicated Facilities (SDFs) must observe split-team arrangements and staff from different teams must not intermingle with one another.

A. Implementation of Safe Management Measures

- Operators of hotels are permitted enterprises allowed to open their premises to carry on the business of providing accommodation. The Singapore Tourism Board ("STB"), Ministry of Trade and Industry ("MTI"), Enterprise Singapore ("ESG"), and Ministry of Health ("MOH") have drawn up SMMs and certain restrictions specifically for hotels. As updated, they are:
 - 1.1. Hotels must comply with the COVID-19 (Temporary Measures) (Control Order) Regulations 2020³ and, where applicable, the COVID-19 (Temporary Measures) (Major Business Events Control Order) Regulations 2021 and the COVID-19 (Temporary Measures) (Performances and Other Activities Control Order)

² For full details, see https://www.mom.gov.sg/covid-19/requirements-for-safe-management-measures (see point 6c)

³ https://sso.agc.gov.sg/SL/COVID19TMA2020-S254-2020





Regulations 2020^4 (collectively "Control Order") as well as the SMMs found in **Annex A**.

- 1.2. Hotels must not carry on business as Stay-Home-Notice Dedicated Facilities ("SDFs"), Government Quarantine Facilities ("GQFs"), and Swab Isolation Facilities ("SIFs")⁵ without contracting with the Government.
- 1.3. Hotels must not allocate accommodation (e.g. accept bookings) to individuals for the purposes of leisure⁶ (i.e. provide leisure bookings) without the prior written permission of MTI.
- 2. Hotels may resume operations for certain facilities on their premises, subject to compliance with Sector Specific Requirements⁷ in addition to the Control Order. Activities that may continue are summarised below:
 - 2.1. **F&B Dine-in** is allowed for group sizes of no more than 2 persons, and must comply with the prevailing multi-agency Sector Specific Requirements for F&B establishments.

From 12 July 2021: F&B Dine-in is allowed for group sizes of up to 5 persons.

- 2.2. **Sports and exercise environments, including gyms,** must comply with the prevailing Sector Specific Requirements by Sport Singapore's ("SportsSG") for sports facilities⁸.
- 2.3. **Pools** must comply with the prevailing Sector Specific Requirements by Sports SG for sports facilities.
- 2.4. **Spas and wellness services** must comply with the prevailing Sector Specific Requirements for massage establishments and by ESG for retail establishments.
- 2.5. **Kids' Clubs / playgrounds** must comply with the prevailing Sector Specific Requirements by ESG for retail establishments.
- 2.6. **Marriage solemnisations of ≤ 250 pax**⁹ must comply with SMMs in the Sector Specific Requirements¹⁰.

⁴ https://sso.agc.gov.sg/SL/COVID19TMA2020-S927-2020

⁵ Hotels contracted for government uses for COVID-19 purposes i.e. SDFs, GQFs, and SIFs are to refer to table under Paragraph 14 for overview on types of business activities that may resume, subject to approval from relevant authorities.

⁶ Not more than 5 individuals (including guests and visitors) to a guestroom or pair of inter-accessible guest rooms on any single day, except where the individuals are all from the same household (i.e. same address).

⁷ https://covid.gobusiness.gov.sg/safemanagement/sector

⁸ For full details, see https://covid.gobusiness.gov.sg/safemanagement/sector (see section on "Sports sector enterprises, sports education, and premises with sports facilities")

⁹ Excluding the Solemniser (for solemnisation), vendors and hotel staff. Vendors and hotel staff should be kept to the minimum required. For solemnisations involving 51 – 250 persons, pre-event testing is required for all attendees including the wedding couple (unvaccinated individuals). Please refer to MOH's guidelines at moh.gov.sg/covid-19/pet for more information on pre-event testing.

https://covid.gobusiness.gov.sg/safemanagement/sector https://covid.gobusiness.gov.sg/safemanagement/sector (See "Marriage Solemnisations and Weddings Receptions")





<u>From 12 July 2021:</u> Wedding receptions will be allowed to resume with up to 250 attendees (including the wedding couple but excluding vendors), with PET required for all attendees. For wedding receptions with up to 50 attendees, PET is required only for all members of the wedding party (of up to 20 attendees including the wedding couple). Attendees (other than the wedding party) must be in groups of no more than 5 persons. Wedding receptions must comply with SMMs in the Sector Specific Requirements¹¹.

- 2.7. Training and professional development classes organised by a permitted enterprise of ≤ 50 pax including the trainer¹² must comply with SMMs in this circular.
- 2.8. **Work-related events** held outside of workplaces/own premises (which include consumer-facing events (such as product launches / branding events) and work meetings (among colleagues or with external parties, training, board meetings, HR talks, townhalls, seminars, corporate retreats, conferences on business strategies, Annual/Extraordinary General Meetings, tender briefings to vendors and award ceremonies)) must comply with SMMs such as the following:
 - 2.8.1. Up to 50 persons at any time or the maximum number of individuals which the room or venue may accommodate if there is a distance of at least 1 metre between any 2 individuals, whichever is lower.
 - 2.8.2. At least 1 metre spacing between individuals at all times.
 - 2.8.3. F&B are not allowed.

<u>From 12 July 2021:</u> Meals should not be the main feature of the event, and should only be served if incidental to the workplace event (e.g. the meeting or conference extends over lunchtime)¹³.

2.9. **MICE Events and live performances** held in hotels can have up to 250 participants with PET implemented, and up to 50 participants without PET implemented, and must comply with the prevailing Sector Specific Requirements for Business Events and NAC for live performances¹⁴.

More details on requirements are available from MOH¹⁵, STB¹⁶, MOM¹⁷ and NAC¹⁸.

¹¹ https://covid.gobusiness.gov.sg/safemanagement/sector (See "Marriage Solemnisations and Weddings Receptions")

¹² Excludes hotel staff.

¹³ Refer to https://www.mom.gov.sg/covid-19/frequently-asked-questions/safe-management-measures for full details (see point 6c).

¹⁴ "MICE events" refer to business-oriented events such as meetings, conferences and exhibitions arranged or with more than 50 participants (which are not held for individual consumers to attend) to (a) discuss or negotiate matters relating to trade, commerce or finance, professional practice or matters, health, arts, science, technology, industry, economics, industrial relations, security, international affairs, the environment or any other cause or matter, whether or not of a similar kind; (b) temporarily exhibit or display goods of any kind for the purposes of sale or supply; or (c) promote the trading of goods or the provision of services.

¹⁵ https://www.moh.gov.sg/news-highlights/details/updates-on-phase-3-(heightened-alert)-measures-7Jul

¹⁶https://www.stb.gov.sg/content/stb/en/home-pages/faq-on-covid-19.html#BusinessEvents

 $^{^{17}\}underline{\text{https://www.mom.gov.sg/covid-19/frequently-asked-questions/safe-management-measures}}$

¹⁸<u>https://www.gobusiness.gov.sg/safemanagement/sector/</u> (see section on "Arts and Culture")





3. While the majority of the SMMs mentioned in this circular (including its annexes) are drawn from the Control Order and are summarised for the convenience of hotels, this circular is not exhaustive, and the prevailing Control Order will prevail in case of any inconsistency.

B. Applications to Provide Leisure Bookings

- 4. Any hotel that wishes to resume allocation of accommodation to guests for the purposes of leisure (i.e. provide leisure bookings) must do the following in order to be considered for re-opening:
 - 4.1. Comply with the Sector Specific Requirements for leisure bookings also found within <u>Annex A</u> and any additional SMMs proposed by the hotel in its application, over and above compliance with the Control Order and all other applicable SMMs and the Sector Specific Requirements applicable to hotel facilities.
 - 4.2. Submit the application found at <u>Annex B</u> through STB via <u>go.gov.sg/localbookingapplication</u>. STB and MTI will take up to 14 working days to assess each application.
 - 4.3. Undergo an inspection scheduled and conducted by STB as part of the assessment process.
 - 4.4. Resume allocation of accommodation (i.e. accepting bookings) only after receiving approval, if any, from MTI.
- 5. The details in this circular are provided to help hotels develop their plans and implement the necessary SMMs for providing leisure bookings safely. These plans will have to be tailored to the specific nature of operations in each hotel, and potential risk factors arising from localised factors such as the physical premises and layout, environment, scale of operations, and typical guest behaviour.
- Hotels must also address key outcomes in their application to reduce potential transmission risks and support contact tracing efforts. Risk factors for hotels to consider include proximity between guests, propensity for crowds to form, level of activity and number of high-touch surfaces.
- 7. Each application must show how the hotel will achieve all the following key outcomes:

Outcomes

- 1. Ability to meet density requirements
- Limit occupancy to no more than 1 person per 10sqm guest-accessible public space per person (excluding hotel staff) at any point in time
- Implement more stringent safe management measures at areas where guests and staff spend more time, as opposed to areas which see more transient traffic
- 2. Reduce face-to-face mingling among guests, between employees and between staff and guests
- Stagger timings for guests to be at hotel lobby and guest facilities, and employees at back of house work environment
- 3. Ability to disperse crowds and prevent bunching
- 4. Mandatory implementation of Trace Together-only SafeEntry





- 5. Implement rigorous cleaning and disinfecting regimes, particularly for high touch elements
- 8. The application must also detail plans addressing operational areas such as SMMs for visitors and workplaces, response plans (to handle unwell guests, suspected/ confirmed cases), and marketing and communications plan for re-opening.
- 9. Hotels whose applications are approved must submit the information described below:
 - 9.1. Submit a set of required data every Friday before 10am via <u>go.gov.sg/covid19-hotelupdates</u>. This information will be used only as internal reference for public policy purposes, and will not be shared with other hotels.
 - 9.2. Submit the number of staff who are working on-site within 2 weeks of the date of resumption of on-site operations for leisure bookings following approval from MTI via https://covid.gobusiness.gov.sg. Inform STB immediately whenever there is a positive COVID-19 case at the hotel¹⁹, providing such particulars of the case as may be requested by STB.

C. Resumption of Operations for Certain Facilities of SDFs and GQFs

10. For hotels that are currently serving as SDFs and GQFs, please refer to the table below for an overview as to what facilities may operate.

Business activities	Assessments and approval required
F&B dine-in, takeaway, delivery	Subject to assessment and approval by the
Ballrooms/ Function rooms/ other	relevant authorities.
amenities (Spa/ Gym/ Swimming pool etc.)	Hotels to submit requests and the following
	plans to the respective officer from SLA
	that your hotel has been liaising with:
	 Physical premises segregation and security plans
	Other safe management measures to provide a safe environment for
	customers and workers
Allocating accommodation to individuals	Subject to assessment and approval by the
for the purposes of leisure (i.e. providing	relevant authorities.
leisure bookings)	Subject to STB's assessment and MTI's
	approval of application under Section B above.
	Hotels must also submit requests and the
	following plans to the respective officer
	from SLA that your hotel has been liaising
	with:
	 Physical premises segregation and security plans
	Other safe management measures to
	provide a safe environment for
	customers and workers

¹⁹ Includes guests and visitors that have patronised or visited the hotel, and hotel staff.

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D. Enforcement of Safe Management Measures

- 11. STB will conduct enforcement checks to ensure compliance with SMMs, including SMMs proposed in the application of the hotel. Enforcement action will be taken against offenders who operate without the requisite MTI approval (e.g. providing leisure bookings) and/or fail to comply with SMMs.
- 12. Under the COVID-19 (Temporary Measures) Act passed in Parliament on 7 April 2020, first-time offenders may be fined up to \$10,000, imprisoned up to six months, or both. Repeat offenders may be fined up to \$20,000, imprisoned up to twelve months, or both. Under the Infectious Diseases (Mass Gathering Testing for Coronavirus Disease 2019) Regulations 2021, businesses that fail to comply with requirements thereunder will face a fine not exceeding \$10,000 and attendees that fail to comply will face a fine not exceeding \$5,000 or to imprisonment for a term not exceeding 6 months or to both. Also under the Act, businesses that are not compliant may be ordered to cease business activities or close altogether. Businesses that do are not compliant may also be ineligible for government grants, loans, tax rebates and other assistance.
- 13. For any enquiries, please contact STB.

Annex A – Checklist of Safe Management Measures for Hotels

Annex B – Application Form Template

SINGAPORE TOURISM BOARD Updated as of 08 July 2021