



## JOINT ADVISORY

MR No.: 053/22

Updated as of 17 October 2022

### **Updated Advisory for Safe Management Measures at Food & Beverage Establishments**

1. This joint advisory provides updates on the Safe Management Measures (SMMs) for Food and Beverage (F&B) Establishments.

#### **Vaccination-Differentiated SMMs**

2. Vaccination-Differentiated SMMs (VDS) are no longer required, including for dining in at F&B establishments such as hawker centres and coffee shops.

- 2.1. This applies to events held in F&B establishments with > 500 participants at any one time.

#### **Other Safe Management Measures**

3. In addition to the above, F&B establishments must adhere to prevailing SMMs in the Annex.
4. 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.

Issued by:

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

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## Other Safe Management Measures (SMMs) for F&B Establishments<sup>1</sup>

### Mask Wearing

1. Mask wearing continues to be required in indoor healthcare and residential care<sup>2</sup> as well as public transport<sup>3</sup> settings where essential services are carried out in enclosed and crowded areas frequently used by vulnerable persons. Refer to the [Ministry of Health's \(MOH\) media release](#) for more details.
  - 1.1. This applies to F&B establishments located within hospital buildings, national specialty centres and polyclinics. Individuals should put on their masks as soon as they have finished eating or drinking.
  - 1.2. Such F&B establishments should ensure that customers and working personnel wear their masks when not eating or drinking.
2. The legal requirement for mask wearing in other indoor settings has been removed. This includes F&B establishments within the premises of bus interchanges and train stations.
  - 2.1. Customers are strongly encouraged to continue exercising personal and social responsibility by wearing masks to protect themselves and others, such as in crowded areas or when interacting with vulnerable persons.
3. Mask wearing required as part of sectoral regulations, such as the Singapore Food Agency's (SFA) requirement for food handlers, continues to apply.
  - 3.1. All personnel engaged in the sale and preparation of food and drinks at all F&B establishments are required to wear a mask or spit guard<sup>4</sup>. This applies to those involved in the following:
    - 3.1.1. Processing, preparation of ingredients and/or cooking of food.
    - 3.1.2. Packing of cooked and/or Ready-to-Eat food/ Handling unsealed finished products (including wet market food stalls).
    - 3.1.3. Dishing of cooked and/or Ready-to-Eat food to consumers.
    - 3.1.4. Preparation of drinks.
  - 3.2. Face shields are not approved for use. Refer to the [SFA's advisory](#) for more details.

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<sup>1</sup> To be implemented together with 'Updated SMMs at F&B establishments'.

<sup>2</sup> Indoor premises of hospitals and polyclinics (inclusive of retail, F&B outlets, common areas and other facilities within the hospital/polyclinic building); private primary care and dental facilities, specialist clinics, Traditional Chinese Medicine (TCM) clinics, renal dialysis centres, clinical and radiological laboratories, day hospices; residential care homes; COVID-19 care facilities, testing centres and vaccination centres; as well as on emergency ambulances and medical transport vehicles.

<sup>3</sup> This covers the MRT/LRT and public buses, and indoor public transport facilities (e.g. boarding areas within bus interchanges and MRT platforms). Mask-wearing on private transport modes, as well as school buses, private bus services and taxis, will be optional.

<sup>4</sup> Food handlers working in mask-on zones must wear masks and are not allowed to wear a spit guard.

## Self-Service Buffet Lines

4. F&B establishments and caterers that provide self-service buffet lines within their establishments or event premises are required to provide an adequate number of hand sanitisers (containing at least 60% alcohol) or disposable gloves in the vicinity of a self-service buffet, with all starting points covered<sup>5</sup>. Please refer to [SFA's circular](#) for details.
5. F&B establishments and caterers that provide self-service buffet lines are to note that:
  - 5.1. They must ensure the food is covered. Where the food is not served in chaffing dishes with attached covers, F&B establishments and caterers should install plastic/ glass barriers to protect food from exposure to environmental contamination or respiratory droplets from customers queueing at buffet lines.
  - 5.2. They must also ensure that all personnel engaged in the sale and preparation of food and drinks wear masks or spit guards at all times.
  - 5.3. Communal amenities for self-service (e.g. drink dispensers, cutlery and condiment stations) can be used.
  - 5.4. They should inform and remind customers to use the hand sanitisers or disposable gloves when handling food at the self-service buffet counters.
  - 5.5. They should frequently clean serving cutlery or replace them with cleaned ones.
  - 5.6. F&B establishments should also continue to maintain high standards of food safety and comply with the existing food safety practices.

## Cleanliness and hygiene

6. 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).
7. 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.
8. Workers should clean or sanitise their hands before handling food orders.

## Ventilation and improving indoor air quality

9. F&B establishments should take active steps to ensure their premises are well-ventilated and carry out carbon dioxide (CO<sub>2</sub>) monitoring regularly, especially in enclosed, air-conditioned indoor spaces. Refer to the [Advisory Note](#) on CO<sub>2</sub> monitoring and ventilation adequacy issued by the Building and Construction Authority (BCA), NEA and MOH for more details<sup>6</sup>.

## Workplace management

10. There is no restriction on cross-deployment of workers across workplaces, although employers may continue to do so for business continuity reasons.

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<sup>5</sup> F&B establishments and caterers are required to provide at least two bottles of hand sanitisers (containing at least 60% alcohol) or two packs of disposable gloves in the vicinity of a self-service buffet, with all starting points covered, regardless of where the self-service buffet is held.

<sup>6</sup> This Advisory Note guides premises managers on how carbon dioxide (CO<sub>2</sub>) monitoring can be used as a proxy for ventilation adequacy, so that premises managers can take timely mitigating measures when ventilation is poor (when CO<sub>2</sub> levels are above 800ppm).

11. All workers must adhere to measures as outlined in [MOM's Requirements for Safe Management Measures at the Workplace](#).
12. Unvaccinated workers can return to the workplace. However, employers have the flexibility to implement conditions of service for their workers that are relevant to their settings, based on workplace health and safety, and operational needs of their respective companies or sectors. Refer to [MOM's updated advisory on COVID-19 vaccination at the workplace](#) for more details.
13. 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>.
14. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.