

## JOINT ADVISORY

MR No.: 042/22

Updated as of 26 August 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.

#### Mask Wearing

2. Mask wearing continues to be required in indoor healthcare and residential care<sup>1</sup> as well as public transport<sup>2</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 \(MOH\) latest media release](#) for more details.
  - 2.1. This applies to F&B establishments located within hospital buildings, national speciality centres and polyclinics. Individuals should put on their masks as soon as they have finished eating or drinking.
  - 2.2. Such F&B establishments should ensure that customers and working personnel wear their masks when not eating or drinking.
3. From 29 August 2022, the legal requirement for mask wearing in other indoor settings will be removed. This includes F&B establishments within the premises of bus interchanges and train stations.
  - 3.1. 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.
4. Mask wearing required as part of sectoral regulations, such as the Singapore Food Agency's (SFA) requirement for food handlers, will continue to apply.

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<sup>1</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>2</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.

- 4.1. 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>3</sup>. This applies to those involved in the following:
  - 4.1.1. Processing, preparation of ingredients and/or cooking of food.
  - 4.1.2. Packing of cooked and/or Ready-to-Eat food/ Handling unsealed finished products (including wet market food stalls).
  - 4.1.3. Dishing of cooked and/or Ready-to-Eat food to consumers.
  - 4.1.4. Preparation of drinks.
- 4.2. Face shields are not approved for use. Refer to the [SFA's advisory](#) for more details.

### **Other Safe Management Measures**

5. In addition to the above, F&B establishments must adhere to prevailing SMMs in the Annex.
6. 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.

Issued by:

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

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<sup>3</sup> Food handlers working in mask-on zones must wear masks and are not allowed to wear a spit guard.

## Other Safe Management Measures (SMMs) for F&B Establishments<sup>4</sup>

### Vaccination-Differentiated SMMs

1. Vaccinated-Differentiated SMMs (VDS) continue to apply for dining in at F&B establishments. F&B establishments do not need to conduct VDS checks for their customers. The onus will be on individuals dining in to abide by the rules.
  - 1.1. Customers can only dine in if they meet any of the following criteria:
    - 1.1.1. Are fully vaccinated<sup>5</sup>;
    - 1.1.2. Have recovered from COVID-19<sup>6</sup>;
    - 1.1.3. Are unvaccinated children aged 12 years and below (i.e. born in or after 2010); or
    - 1.1.4. 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 memo<sup>7</sup> 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](#).
  - 1.2. Refer to [MOH's information sheet for more details of the requirements for VDS](#).
2. F&B establishments should continue to inform customers that VDS is required for dining in (e.g. by putting up notices on their premises informing customers that only fully vaccinated persons<sup>8</sup> may dine in).
3. Random spot checks will be done by enforcement agencies to ensure that only fully vaccinated individuals are dining in at such establishments.

### Group Size and Safe Distancing

4. There is no limit on group sizes for individuals dining in at F&B establishments, including hawker centres and coffee shops.
5. Safe distancing is not required between individuals or groups dining in at F&B establishments.

### Contact tracing

6. F&B establishments are not required to implement SafeEntry via TraceTogether-only SafeEntry (TT-only SE) for dine-in customers, visitors, as well as workers and vendors.

<sup>4</sup> To be implemented together with 'Updated SMMs at F&B establishments'.

<sup>5</sup> 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](#).

<sup>6</sup> Currently, all recovered persons from COVID-19 who are not fully vaccinated are given a 180-day exemption after infection to enter the F&B establishment for dine in. From 1 June 2022, all recovered persons will need to receive the booster dose within 9 months of their last primary vaccination dose, in order to maintain their vaccinated status.

<sup>7</sup> 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.

<sup>8</sup> Refer to paragraph 1 on the criteria for dining in.

However, they can continue to use the SafeEntry (Business) App to conduct VDS checks for events with > 500 participants at any one time.

### **Sale and Consumption of Alcohol and Entertainment**

7. There are no longer restrictions on the following:
  - 7.1. Sale and consumption of alcohol after 2230hrs.
  - 7.2. Recorded and live music and entertainment.
  - 7.3. Emphatic toasting with F&B by workers and customers.

### **Self-Service Buffet Lines**

8. Self-service buffet lines are allowed at F&B establishments and events such as weddings and funerals and other work-related or social events.
  - 8.1. 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>9</sup>. Please refer to [SFA's circular](#) for details.
  - 8.2. F&B establishments and caterers that provide self-service buffet lines are to note that:
    - 8.2.1. 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.
    - 8.2.2. 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.
    - 8.2.3. Communal amenities for self-service (e.g. drink dispensers, cutlery and condiment stations) can be used.
    - 8.2.4. They should inform and remind customers to use the hand sanitisers or disposable gloves when handling food at the self-service buffet counters.
    - 8.2.5. They should frequently clean serving cutlery or replace them with cleaned ones.
    - 8.2.6. F&B establishments should also continue to maintain high standards of food safety and comply with the existing food safety practices.

### **Cleanliness and hygiene**

9. 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).
10. 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.
11. Workers should clean or sanitise their hands before handling food orders.

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<sup>9</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.

## Ventilation and improving indoor air quality

12. 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), National Environment Agency (NEA) and Ministry of Health (MOH) for more details<sup>10</sup>.

## Workplace premises<sup>11</sup>/Back-of-house/Kitchen

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

## Workforce vaccination

15. Unvaccinated workers can return to the workplace. However, employers may implement vaccination-differentiated requirements for their workers 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.

## Protocol on handling COVID-19 cases

16. 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>.
17. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.

## Events at F&B establishments

18. F&B establishments may serve as venues for marriage<sup>12</sup>, MICE<sup>13</sup>, work-related<sup>14</sup> and/or social events, subject to prevailing SMM requirements for these events.
19. VDS is required for all events with > 500 participants at any one time. Venue owners and event organisers are responsible for ensuring that VDS checks are adhered to for such events.
  - 19.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token.
  - 19.2. The SafeEntry Gateway Box cannot be used for VDS checks.
  - 19.3. Please refer to <https://go.gov.sg/acceptabledocs> for the list of acceptable documents for eligibility checks.
20. F&B served or consumed at events do not need to be served in individual portions.

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<sup>10</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).

<sup>11</sup> Refers to back-of-house operations involving workers, including at offices, warehouses and manufacturing facilities.

<sup>12</sup> Refer to the requirements at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

<sup>13</sup> Please refer to [STB's Advisory on COVID-19 for Travellers and Tourism Businesses](#).

<sup>14</sup> Please refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).