

JOINT ADVISORY

MR No.: 088/20

Advisory for Phase 2 Re-opening of Food & Beverage Establishments

1. The Multi-Ministry Taskforce (MTF) announced on 19 May that Singapore would exit the [Circuit Breaker from 2 June and resume activities in three phases](#). On 15 June, the MTF announced that Phase 2 will commence on 19 June, with the resumption of most activities.
2. To provide a safe environment for customers and workers, food and beverage (F&B) establishments currently in operation must implement [Safe Management Measures \(SMMs\)](#), as required by the Ministry of Manpower (MOM) and comply with the COVID-19 (Temporary Measures) (Control Order) Regulations.
3. In addition, F&B establishments are required to comply with the measures set out by Enterprise Singapore (ESG), Housing & Development Board (HDB), Singapore Food Agency (SFA), Singapore Tourism Board (STB) and Urban Redevelopment Authority (URA) in this document. The information in this document supersedes that in previous advisories or statements.

Resumption of food service operations

4. The list of businesses that are allowed to operate from 19 June 2020 can be found on MTI's website (<https://covid.gobusiness.gov.sg/permittedlist/>). Businesses in this list do not need to apply to MTI for exemption before resuming operations. **They are required to submit the number of workers who are working on-site using the GoBusiness portal (<https://covid.gobusiness.gov.sg>) within two weeks of the date of resumption of on-site operations.**
5. For Phase 2:
 - 5.1. F&B establishments¹ can provide dine-in services, provided there is no provision of Public Entertainment².

¹ These would be F&B establishments that are issued food shop licences by SFA, except those with SFA food shop licences under the Pubs, Bars, Nightclubs and Discos categories or SSIC codes starting with 5613.

² Public Entertainment activities are as per defined under the Public Entertainments Act.

- 5.2. Sale and consumption of alcohol in all F&B establishments is prohibited after 2230hrs daily. This includes consumption at any outdoor refreshment area and/or tables/chairs³ owned or managed by such establishment. As a best practice, by around 2200hrs, F&B operators should cease the sale of alcohol as a dine-in service and remind patrons on the need to finish up their alcohol by 2230hrs.
- 5.3. F&B establishments may provide their venue for wedding receptions and solemnisations, as well as work-related events by third parties; they are required to comply with the SMMs for these events⁴. Gatherings that are not work-related or beyond the current allowable group size of 5 are not permitted (e.g. social celebrations such as birthdays or work celebrations such as anniversaries, organised by the enterprise).
- 5.4. From 22 October 2020, work-related events (both non customer-facing and customer-facing⁵) have been allowed to resume within the workplace premises and third-party venues.
- 5.4.1. Non customer-facing events:
- These are subjected to a cap of 50 persons or lower depending on venue capacity and must comply with safe distancing measures (see paragraph 10).
 - Ensure at least one metre spacing between individuals at all times.
 - Meals should not be the main feature. If food and drinks are provided, attendees must be seated one metre apart, served individually, and should minimise contact with one another while unmasked.. Meal durations should be kept short to minimise the period that individuals are unmasked.
- 5.4.2. Customer-facing events:
- Events organised by F&B establishments within their own F&B premises are subjected to the maximum number of individuals that the venue may accommodate after safe distancing measures are adhered to.
 - Events organised by external parties at F&B establishments (where the F&B premise now functions as a third-party venue) are subjected to a cap of 50 persons⁶ or lower depending on venue capacity and they must comply with safe distancing measures. Each group must be limited to 5 or fewer persons, with at least one-metre spacing between groups. Meals should not be the main feature. If food and drinks are provided, attendees must be seated, served individually, and minimise contact with one another while unmasked. Meal durations should be kept short to minimise the period that individuals are unmasked.
 - Guidelines on entertainment must be adhered to (see paragraph 6.3). Prevailing SMMs as indicated in MOM's Requirements for Safe Management Measures at the workplace⁷ continue to apply.

³ The furniture should be kept / secured in such manner after close of business.

⁴ Refer to the advisory at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

⁵ Non customer-facing events include conferences, seminars, corporate retreats, etc, while customer-facing events include product launches, F&B establishment openings, marketing/branding events, workshops etc. Events that are substantially recreational or social in nature (such as gala dinners, networking functions, company D&Ds) are not permitted.

⁶ This would exclude the premise staff.

⁷ Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).

- 5.4.3. Such events are still not permitted at publicly accessible common spaces such as mall atriums, public transport nodes and HDB common areas.

Safe Management Measures – Customer-facing Operations/Front-of-house

6. The following measures apply to all customer-facing operations of F&B establishments:

6.1. **Table and seating management**

- 6.1.1. Each group must be limited to 5 or fewer persons, with at least one-metre spacing between groups⁸. Except for wedding receptions, solemnisations and work-related events, gatherings or groups involving more than 5 persons in total are not allowed, even if they are split across multiple tables⁹. There should be no mixing or intermingling between groups.
- 6.1.2. Where tables/seats are fixed, tables/seats should be marked out to accommodate groups of no more than 5, while ensuring at least one-metre spacing between groups.
- 6.1.3. Self-service buffet lines must be suspended¹⁰.

6.2. **Queue management**

- 6.2.1. F&B establishments are to clearly demarcate queue lines, and must ensure at least one-metre spacing between customers at areas such as entrances and cashier counters (e.g. through floor markers).

6.3. **Crowd management**

- 6.3.1. Live music, radio broadcasts and all forms of television/video screenings¹¹ and other forms of public entertainment such as dancing, darts or karaoke are not allowed.
- 6.3.2. Recorded music may be played only as soft background music. This must not be louder than 60 decibels. As a gauge, this would be the sound level for a regular conversation.
- 6.3.3. Common play areas for children/toddlers/infants in F&B establishments¹² are allowed to reopen, but operators must ensure at least one-metre safe distancing between groups of patrons (of up to 5 pax).

6.4. **Contact tracing**

- 6.4.1. F&B establishments must implement SafeEntry¹³ for customers and visitors. Those that only provide takeaway and/or delivery, where there is

⁸ F&B establishments may use the bar counters to seat and serve meals to dine-in customers, but must ensure there is at least one-metre spacing between groups of diners.

⁹ Exceptions can only be made if all members of the group are from the same household. These groups can be allowed into the establishment. However, they will need to be seated at multiple tables, with no more than 5 persons per table, and with at least one-metre spacing between the tables. Establishments can request to verify diners' claims that they are from the same household, and can reject entry of diners at their discretion. For wedding receptions, please refer to the advisory at the [GoBusiness portal](#).

¹⁰ This also applies to catering companies providing meals on other premises. Catering companies should also take reference from the allowable settings for food consumption – MICE, weddings, work-related events. They must not offer self-service buffet line, but may offer individually packed options instead.

¹¹ Except for advisory videos related to safe management measures. Static images and a carousel of static images on a digital screen (e.g. of menus and promotional items) without sound are not considered to be TV/video screenings.

¹² These play areas refer to the facilities provided free of charge in the shops.

¹³ More information on SafeEntry and a full list of places where SafeEntry must be deployed can be found at <https://www.safeentry.gov.sg/deployment>. Businesses should note that SafeEntry can be done via QR code/NRIC scanning, or manual entry of NRIC number & particulars through a dedicated device. Businesses should not decline

negligible or transient interaction with customers, are not required to do so.

6.5. Health checks

6.5.1. F&B establishments must conduct temperature screening¹⁴ and checks on visible symptoms¹⁵ for customers at entrances, and advise those with fever and/or who appear unwell to visit a doctor before turning them away¹⁶. Those that only provide takeaway and/or delivery are not required to do so.

6.6. Cleanliness and hygiene

6.6.1. F&B establishments must ensure that all employees, customers, delivery personnel and other onsite personnel put on their masks properly at all times¹⁷, except when eating and drinking. F&B establishments must also ensure that on-site diners do so before food is served and immediately after their meals.

6.6.2. F&B establishments must ensure that common spaces and items, high-touch surfaces (e.g. counters, menus), interactive components (e.g. iPads, smart kiosks), as well as play areas for children/toddlers/infants are frequently cleaned/disinfected.

6.6.3. Any communal amenities (e.g. drink dispensers and common condiments) must not be used. Self-service food samples must not be provided.

7. F&B establishments should put up clear signages to remind customers of the above measures (in Para 6) where applicable, and train and deploy service personnel to provide clear communication to customers on safe distancing measures.

8. Refer to **Annex A** for other recommended guidelines.

Safe Management Measures – Workplace Premises¹⁸/Back of House/Kitchen

9. To ensure COVID-safe workplaces, F&B establishments should take care of their workers, workplaces and those who may become unwell at their workplaces, as outlined in [MOM's Requirements for Safe Management Measures at the workplace](#).

10. For non customer-facing work-related events, food and drinks should preferably not be served or consumed. If deemed necessary for food and drinks to be provided, attendees must be seated one metre apart, served individually, and should minimise contact with one another while unmasked. Prevailing SMMs as indicated in MOM's Requirements for Safe Management Measures at the workplace¹⁹ continue to apply.

entry to visitors unless the individual does not use SafeEntry QR or SafeEntry NRIC application and refuses to provide particulars to assist with manual entry.

¹⁴ Individuals with temperatures above 38 degrees Celsius are considered to be having a fever.

¹⁵ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

¹⁶ F&B establishments with seated diners in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.

¹⁷ Under the COVID-19 (Temporary Measures) (Control Order) Regulations 2020, every individual must wear a mask over the individual's nose and mouth at all times when the individual is not in his or her ordinary place of residence. Refer to MOH's latest guidance for use of masks and face shields at <https://www.moh.gov.sg/news-highlights/details/guidance-for-use-of-masks-and-face-shields>.

¹⁸ Refers to the F&B establishments' back-of-house operations involving employees, including at offices, warehouses and manufacturing facilities.

¹⁹ Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).

Enforcement of measures

11. Government agencies will be conducting inspections to check on the proper implementation of the SMMs. **Under the COVID-19 (Temporary Measures) Act passed in Parliament on 7 April 2020, 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.**
12. Businesses that do not implement or comply with the government's requirements on SMMs may be ineligible for government grants, loans, tax rebates and other assistance.

Annex A – Other recommended guidelines for customer-facing operations

Annex B – Checklist of Safe Management Measures (customer-facing operations)

Issued by:

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

Updated as of 7 December 2020

Other recommended guidelines for customer-facing operations

(Note: Additional suggestions for F&B establishments to put in place, where practicable)

A. Reduce physical interaction

- Implement mobile ordering, pre-ordering and electronic payment solutions where possible, to minimise physical contact between customers and employees.

B. Queue Management

- Where practicable, manage queues using electronic reservation systems or take down diner details and call them when there are seats available.
- Where practicable, separate the queues and waiting areas for dine-in customers, takeaway customers and delivery personnel.
- Queueing in groups should be discouraged.

C. Crowd Management

- To minimise socialising/mingling, F&B establishments should take additional steps to manage higher-risk areas (e.g. bar counters or standing tables) where there is a greater likelihood of customers mixing between groups. This may be done by seating customers on stools or clearly demarcating the boundaries for each dining area to ensure separation of at least one metre between groups at all times.
- Operators should take additional steps to manage the capacity within common play areas for children/toddlers/infants (e.g. deploying an employee to man the area), where practicable.

D. Encourage takeaways and home delivery

- F&B establishments should avoid activities that would attract large crowds inside and outside of their premises (e.g. celebrity appearances, aggressive hourly deals).
- Where practicable, collection and delivery from store should be spaced out and contactless²⁰.
- Take reasonable steps to ensure that delivery personnel observe at least one-metre spacing at all times and do not cluster together.
- Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

E. Cleanliness and hygiene

- Where possible, place hand sanitisers in close proximity to high-touch surfaces and common spaces/items for employees and customers to sanitise their hands. Employees should wash their hands or use hand sanitisers after handling cash and high touch surfaces and devices.
- Where possible, F&B establishments should ensure that tables and chairs are thoroughly cleaned with disinfecting agents²¹ after each diner vacates the table.
- Serving utensils should be provided for customers who are sharing food.

²⁰ Where contactless collection is done, F&B establishments must label the orders clearly for easy pick-up and have arrangements in place such that customers do not handle containers or bags except for their own orders.

²¹ List of suggested cleaning products and disinfecting agents can be found at <https://www.nea.gov.sg/our-services/public-cleanliness/environmental-cleaning-guidelines/guidelines/interim-list-of-household-products-and-active-ingredients-for-disinfection-of-covid-19>

- The provision of condiments (e.g. soy sauce, salt and pepper, chilli sauce) and cutleries at self-serve common stations should not be allowed, unless these are individually packed and sealed.
- Condiments and cutleries should be provided to diners only after they are seated or upon request²².

F. Use of F&B establishments as a third-party venue for work-related events

- If an F&B outlet is used as a third-party event space, as a best practice, only one event should be held in the outlet at a time. If not feasible, each third-party event should be clearly demarcated from the others, as well as from the main consumer dine-in area. Each area should be completely separated from the others by either a solid partition (at least 1.8-metre high, from wall to wall); or at least a 3-metre space, demarcated by continuous physical barriers (e.g. plexiglass screens, barricade tape, queue pole stands). There should be no mixing or intermingling of guests from separate events.

²² Food stalls and kiosks are allowed to place condiments and cutleries at their stall counters (e.g. in covered containers), as long as these are within sight of and managed directly by the staff.

F&B ESTABLISHMENTS**Checklist of Safe Management Measures Required for Resumption of Business Activities – Customer-facing Operations**

Requirement	Useful Evidence to Demonstrate Compliance
<p>To resume business activities, all companies must fulfil these requirements below.</p> <p><i>Note: The Government will take action against errant employers, including the cessation of operations and enforcement.</i></p>	<p>Companies can prepare the following to show that they have fulfilled the requirements:</p> <p><i>Documentation of processes/data, demonstration of practices and sharing of understanding through interviews</i></p>
<p>A. Restriction on sale and consumption of alcohol</p>	
<p>1. Sale and consumption of alcohol in all F&B establishments is prohibited after 2230hrs daily. This includes consumption at any outdoor refreshment area and/or tables/chairs²³ owned or managed by such establishment.</p> <p>As a best practice, by around 2200hrs, F&B operators should cease the sale of alcohol as a dine-in service and remind patrons on the need to finish up their alcohol by 2230hrs.</p>	<p><i>Share practices and adherence to the restrictions</i></p>
<p>B. Implement table and seating arrangement</p>	
<p>2. Each table or group must be limited to 5 or fewer persons, with at least one-metre spacing between tables or groups. Where tables/seats are fixed, tables/seats should be marked out to accommodate groups of no more than 5, while ensuring at least one-metre spacing between groups.</p> <p>Where F&B establishment is used as a third-party venue for non-customer facing work-related events, individuals must be spaced one metre apart at all times.</p> <p>Suspend self-service buffet lines²⁴.</p>	<p><i>Show seating arrangement / configuration.</i></p>

²³ The furniture should be kept / secured in such manner after close of business.

²⁴ This also applies to catering companies providing meals on other premises. Catering companies should also take reference from the allowable settings for food consumption (MICE, weddings, work-related events). They must not offer self-service buffet lines, but may offer individually packed options instead.

C. Implement queue management	
3. F&B establishments are to clearly demarcate queue lines, and must ensure at least one-metre spacing between customers at areas such as entrances and cashier counters (e.g. through floor markers).	<i>Show demarcation of queue lines.</i>
D. Implement crowd management	
4. Live music, radio broadcasts and all forms of television/video screenings ²⁵ and other forms of public entertainment such as dancing, darts or karaoke are not allowed. Recorded music is only limited to soft background music in order to prevent customers from speaking loudly and risk droplet transmission. Ensure at least one-metre safe distancing between groups of patrons at common play areas for children/toddlers/infants within their premises.	<i>Share practices and adherence to the restrictions</i>
E. Contact tracing and Health checks	
5. F&B establishments must implement SafeEntry for customers and visitors. F&B establishments must conduct temperature screening and checks on visible symptoms ²⁶ for customers at entrances ²⁷ , and turn away those with fever and/or who appear unwell.	<i>Show how SafeEntry and temperature declarations are communicated to customers.</i> <i>Show or describe how to deal with diners who are unwell.</i>
F. Cleanliness and Hygiene	
6. All employees, customers, delivery personnel and other onsite personnel must put on their masks properly at all times, except when eating and drinking. On-site diners should do so before food is served and immediately after their meals.	<i>Show or describe cleaning frequency and steps to upkeep hygiene.</i>

²⁵ Except for advisory videos related to safe management measures. Static images and a carousel of static images on a digital screen (e.g. of menus and promotional items) without sound are not considered to be TV/video screenings.

²⁶ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

²⁷ Individuals with temperatures above 38 degrees Celsius are considered to be having a fever. F&B establishments with seated diners in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.

F&B establishments must ensure that common spaces and items (e.g. utensils placed in common spaces), high-touch surfaces (e.g. counters, menus) and interactive components (e.g. iPads, smart kiosks), as well as any common play areas for children/toddlers/infants within their premises, are frequently cleaned/disinfected.

Any communal amenities (e.g. drinks dispensers and common condiments) must not be used. Self-service food samples must not be provided.