

JOINT ADVISORY

MR No.: 004/22

Updated as of 25 January 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.

Updates on SMMs during Chinese New Year (CNY)

2. Prevailing rules at F&B establishments will continue to apply. This applies to reunion dinners or other CNY meals in the upcoming festive period.

Reunion Dinners or Meals

3. Reunion dinners or other CNY meals in F&B establishments must adhere to the dine-in and social gathering size limit of up to 5 persons. Exceptions can only be made if all members of the group are from the same household, i.e. have the same place of residence. For members of the same household, they will need to be seated in separate groups/tables, with no more than 5 persons per group/table, with at least one-metre spacing maintained between groups/tables. Family members who live in different places of residence are not from the same household.
4. F&B establishments are required to verify customers' claims that they are from the same household, and can decline service at their discretion.
5. Large-scale events related to CNY, including religious processions or dinner banquets (such as company-organised meals or tuan bai) are not allowed.

Lohei

6. To reduce the risk of COVID-19 transmission:
 - 6.1. *Lohei* should be done without any verbalisation of the usual auspicious phrases. F&B establishments should ensure that their workers do not explain the ingredients in *yusheng* or verbalise the usual auspicious phrases when serving it. F&B establishments and their workers should refrain from conduct that could encourage customers to engage in emphatic toasting or loud enthusiastic exclamations of wishes with their F&B, as such conduct would put the F&B establishments at risk

of enforcement action. Emphatic toasting with food or drinks is disallowed, by both workers and customers.

- 6.2. Customers should remain masked when tossing ingredients.
- 6.3. F&B establishments should provide a fresh set of clean cutlery for customers to *lohei*.
- 6.4. F&B establishments should provide customers a clean serving spoon or chopsticks for serving.

Other Safe Management Measures

7. In addition to the above, F&B establishments must adhere to prevailing SMMs in the Annex. Firm action will be taken against any breaches. 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

Other Safe Management Measures (SMMs) for all F&B Establishments¹

Customer-facing operations/Front-of-house

Group Size for Dine-In and Social Gatherings

1. The group size for dine-in and social gatherings is limited to 5 persons.
2. Up to 5 persons are allowed to dine in together at F&B establishments, as long as they have met requirements for VDS.
3. Groups of up to 5 persons are allowed to dine in at hawker centres and coffee shops² where full VDS checks have been implemented. Otherwise, dining-in at hawker centres and coffee shops without full VDS checks will remain at groups of up to 2 persons who are fully vaccinated. Strict enforcement action will be taken against coffeeshops that allow groups of up to 5 fully vaccinated persons to dine in without implementing the necessary checks as well as against individuals who breach this rule.

Vaccination-Differentiated Safe Management Measures (VDS)

5. VDS continues to apply to all F&B establishments that provide dine-in services. Customers can only dine in if they meet any of the following criteria:
 - 5.1. Are fully vaccinated³;
 - 5.2. Have recovered from COVID-19⁴; or
 - 5.3. Are children aged 12 years and below (i.e. born in or after 2010⁵). If there are 2 or more such children in the group, the children must be from the same household.
6. From 1 December 2021, concessions have been made for those who are medically ineligible for all COVID-19 vaccines under the National Vaccination Programme. They will need to present a hard copy memo⁶ 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](#).
7. Unvaccinated individuals will no longer be able to take a negative Pre-Event Test (PET) to dine in at F&B establishments. Only those who are fully vaccinated, have recovered from COVID-19, are medically ineligible for all COVID-19 vaccines under the National Vaccination Programme or are children aged 12 years and below (i.e. born in or after 2010) will be allowed to dine in at F&B establishments. From 1 March 2022, children born

¹ To be implemented together with 'Updated SMMs at F&B establishments'.

² Coffee shops refer generally to F&B establishments with SFA coffee shop/ eating house/ canteen license that are not substantially enclosed by a permanent barrier.

³ This means they must have received the appropriate regimen of [World Health Organisation Emergency Use Listing](#) (WHO EUL) vaccines. For more information, refer to [MOH's information sheet on the requirements for VDS](#).

⁴ 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.

⁵ Children born in 2009 will need to be fully vaccinated to enter venues and participate in activities with VDS **from 1 March 2022**.

⁶ 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.

in 2009 will need to be fully vaccinated to enter venues and participate in activities with VDS⁷.

8. All recovered persons from COVID-19 who are not fully vaccinated are only given a 180-day exemption after infection to enter settings where VDS is implemented, including F&B establishments. This is a reduction from the previous exemption period of 270 days.
9. Those who have recovered from COVID-19 and have exceeded the 180-day period as at 1 January 2022, but have yet to be fully vaccinated, are given until 31 January 2022 to complete their primary vaccination regime⁸, so as to be able to enter VDS settings. During the grace period, these individuals can produce their discharge memo for entry into VDS settings.
10. F&B establishments (including those in malls) must verify the vaccination status of customers.
 - 10.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token for this purpose.
 - 10.2. The SafeEntry Gateway Box cannot be used for VDS checks.
 - 10.3. Please refer to [this](#) for the VDS requirements and list of acceptable documents for eligibility checks.
11. F&B establishments have the right to deny entry for customers who do not meet the VDS requirements.

Sale and consumption of alcohol

12. Sale and consumption of alcohol in all F&B establishments is prohibited after 2230hrs⁹. This includes consumption at any outdoor refreshment area and/or tables/chairs¹⁰ owned or managed by such establishments. As a best practice, F&B operators should cease the sale of alcohol as a dine-in service by 2200hrs, and ensure that customers finish consuming their alcohol by 2230hrs.

Table and seating management

13. 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. **There must be no intermingling between groups.** Refer to <https://www.enterprisesg.gov.sg/covid-19/safe-distance> for the infographic on SMMS.
14. F&B establishments should not accept reservations or walk-ins, or allow in their premises social gatherings with more than 5 persons, even if they are split across multiple tables. **Social gatherings or interactions involving more than 5 persons are not allowed** Exceptions can only be made if all members of the group are from the same household, i.e. have the same place of residence (families living in different places of residence are not from the same household). However, they will need to be seated in separate groups/tables, with no more than 5 persons per group/table, with at least one-metre spacing maintained between these groups. F&B establishments are required to verify

⁷ A grace period has been extended to children born in 2009 to allow them sufficient time to get fully vaccinated. Please refer to the [MOH Press Release on 2 December 2021](#) for more details.

⁸ This means they must have received the appropriate regimen of [World Health Organisation Emergency Use Listing](#) (WHO EUL) vaccines. For more information, refer to [MOH's information sheet on the requirements for VDS](#).

⁹ This includes consumption by all individuals (such as customers, staff and vendors) within the F&B establishment.

¹⁰ The furniture should be kept/secured after close of business in such manner to prevent use.

customers' claims that they are from the same household, and can decline service at their discretion.

15. F&B establishments should ensure that customers do not sit or stand 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.
16. Self-service buffet lines are not allowed¹².

Contact tracing

17. F&B establishments must implement SafeEntry via TraceTogether-only SafeEntry (TT-only SE) for dine-in customers and visitors¹³.
18. 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.
19. F&B establishments should encourage customers to check out using SafeEntry to facilitate contact tracing efforts¹⁴. Refer to www.safeentry.gov.sg for more details on SafeEntry Check-in.

Queue management

20. F&B establishments should:
 - 20.1. Demarcate queue lines for ordering and collection of food.
 - 20.2. Ensure at least one-metre distance between customers.
 - 20.3. Set aside a waiting area for customers and food delivery personnel to pick-up their orders.
 - 20.4. Implement contactless pick-up where possible.
 - 20.5. Implement pre-ordering and pre-payment solutions, or self-checkouts and contactless payment methods.
21. Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

Easing of Music Restrictions

22. Recorded music may be played in F&B establishments. Live music and entertainment¹⁵ remain disallowed. Emphatic toasting with F&B by workers and customers is also disallowed.

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

¹³ All enterprises must require their workers and vendors to do SafeEntry check-in via TT-only SE.

¹⁴ 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 latest details.

¹⁵ 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, snooker, karaoke, gambling and/or gaming instruments (e.g. dice, mahjong tiles, playing cards) in F&B premises are not permitted.

Cleanliness and hygiene

23. Workers¹⁶ (including food delivery personnel) and customers must be masked at all times.
24. Common spaces and items, high-touch surfaces (e.g. counters, menus), interactive components (e.g. tablets, smart kiosks) as well as play areas must be cleaned and disinfected frequently.
25. Workers must clean or sanitise their hands before handling food orders.
26. Communal amenities for self-service (e.g. drink dispensers and condiment stations) must not be used¹⁷. Cutlery and condiments should be individually packed and sealed.
27. Hand sanitisers should be made available at common touchpoints (e.g. entry/exit doors, cashiers).
28. Self-serve food sampling is not allowed.

Food lines served by workers¹⁸

29. Food must be covered to minimise contamination risk.
30. Customers must not serve themselves.
31. Clean plates must be used for each visit to the food line.
32. 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.
33. Customers should not talk to each other or interact while waiting in line.
34. These SMMs are additional to the SMMs for work-related and MICE events. Please refer to the [Safe Business Events Framework](#) for details.

Ventilation and improving indoor air quality

35. 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)¹⁹.

Communication to customers

¹⁶ This refers to all workers who work under an Enterprise's direction, including part-time and full-time workers, third-party contracted workers, and all other workers who work on the premises, e.g. cleaners, contractors, subcontractors.

¹⁷ F&B establishments are allowed to place condiments and cutleries at their stall counters, as long as these are within sight of and managed directly by their workers.

¹⁸ Food lines are not permitted at weddings and funerals. For wedding receptions, F&B must be served to seated customers. F&B is not permitted at funerals, with the exception of individual bento boxes for family members of the deceased who keep vigil for the duration of the funeral wake.

¹⁹ This Guidance Note provides building owners and facilities managers with updated recommended measures to enhance ventilation and air quality in indoor spaces.

36. Communicate the SMMs to customers clearly (e.g. through signages and deploying service personnel to explain them).

Workplace premises²⁰/Back-of-house/Kitchen

37. All workers must adhere to measures as outlined in [MOM's Requirements for Safe Management Measures at the Workplace](#).
38. No worker should be deployed at more than one worksite as far as possible.
 - 38.1. If cross-deployment cannot be avoided (e.g. due to the nature of the job), additional safeguards must be in place to ensure that there is no direct contact between the cross-deployed personnel.
 - 38.2. Workers at premises that have been asked to close by MOH must not be redeployed to other worksites for the period of closure. Those who have been instructed to go for a swab must visit the designated Regional Screening Centre, "Swab and Send Home" (SASH) Public Health Preparedness Clinics or mobile swab sites for the COVID-19 test off. They should monitor their health closely and visit a doctor immediately if unwell.

Workforce vaccination

39. From 1 January 2022, workers who are not fully vaccinated are not to enter the workplace unless they have a valid negative Pre-Event Test (PET) from an [MOH-approved COVID-19 test provider](#) within 24 hours of entering the workplace. These would include all third-party vendors who visit the F&B establishment, including food delivery personnel.
 - 39.1. Since 15 January 2022, this concession has been removed. A grace period until **31 January 2022** will be granted for partially vaccinated workers (i.e. those who have taken at least 1 dose of vaccine but not yet fully vaccinated) to complete their vaccination regime. During this grace period, they will continue to be able to enter the workplace with a negative PET result.
40. 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.
41. Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#) for more details.

COVID-19 testing

42. All workers²¹ at F&B establishments that provide dine-in services, as well as all last-mile food delivery personnel are to be tested once every 7 days (under Fast and Easy Test Rostered Routine Testing, or FET RRT), regardless of vaccination status²². More details are available at <https://enterprisesg.gov.sg/sector-testing>.

²⁰ Refers to back-of-house operations involving workers, including at offices, warehouses and manufacturing facilities.

²¹ This refers to all workers who work under an enterprise's direction, including part-time and full-time workers, third-party contracted workers, and all other workers who work on the premises, e.g. cleaners, contractors, subcontractors.

²² SFA has sent out notices to relevant F&B licensees required to conduct Fast and Easy Test Rostered Routine Testing (FET RRT) for their Workers. Recovered individuals who are not vaccinated will no longer be exempted from the FET regime, even if they are within the first 180 days from the date of positive PCR. Only fully vaccinated individuals who have recovered from a COVID-19 infection can be exempted from the testing regime.

43. The “Vaccinate or Regular Test” (VoRT) regime is phased out with effect from 1 January 2022.

Protocol on handling COVID-19 cases

44. 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>.
45. For protocol on disinfection for premises visited by positive COVID-19 cases, refer to [NEA’s advisory](#).
46. Refer to <https://www.gobusiness.gov.sg/covid-faqs/> for other frequently asked questions.

Events at F&B establishments

47. F&B establishments may serve as venues for marriage events²³ and/or work-related events and are required to comply with the SMMs for these events.
48. Work-related events can be held within the workplace premises or third-party venues. Such events are not permitted at public and common areas such as mall atriums, public transport nodes, HDB estates and common corridors.

48.1. **Non customer-facing events** (e.g. promotion/human resource event for workers):

- Meals should not be the main feature. Enterprises should avoid holding events over mealtimes. F&B should only be served if they are incidental to the event (e.g. the meeting or conference extends over lunchtime). F&B must be served in individual portions²⁴, and participants must be seated while consuming the F&B. Participants should put on their masks as soon as they have finished eating or drinking.
- All events where participants are not seated or standing in a fixed location, regardless of whether F&B is served/consumed, are subject to a cap of 50 persons.
- If F&B is served/ consumed at the event, then every participant must meet VDS requirements and such events are subject to a cap of 50 persons, depending on venue size and safe distancing requirements of at least one-metre distance between individuals.
- If there are no mask-off activities (e.g. no F&B served/consumed) **and** participants are seated or standing in a fixed location, the event can have up to 1,000 persons, depending on venue size and safe distancing requirements of at least one-metre distance between individuals.
 - o Please refer to MOM’s [Requirements for Safe Management Measures at the Workplace](#) for more information on additional measures required (e.g. zoning).
 - o Event organisers must [notify the relevant authorities](#) at least 5 days in advance before these larger events are held. Firm action will be taken against non-compliance with these SMMs, including the failure to notify.

48.2. **Customer-facing events** (e.g. product launches, outlet opening):

- Meals should not be the main feature. Event organisers should avoid holding events over mealtimes. F&B should only be served if they are incidental to the

²³ Refer to the requirements at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

²⁴ Food served through staff-served food lines must also be served in individual portions.

event (e.g. product launch extends over lunchtime). F&B must be served in individual portions²⁵, and participants must be seated while consuming the food and drinks. There should be no intermingling between the groups. Participants should put on their masks as soon as they have finished eating or drinking.

- If F&B is served/consumed, every participant must meet VDS requirements.
- Events organised by F&B establishments within their own premises are subject to the maximum number of individuals that the venue may accommodate after safe distancing measures are adhered to.
- Events organised by external parties (where the F&B premises now functions as a third-party venue) are subject to a cap of 50 persons (excluding the F&B establishment's service workers), depending on venue size and safe distancing requirements.
- Event participants can be in groups of up to 5 persons. There must be at least a one-metre distance between groups.

²⁵ Food served through staff-served food lines must also be served in individual portions.