

JOINT ADVISORY

MR No.: 038/22

Updated as of 25 July 2022

Updated Advisory for Safe Management Measures at Food & Beverage Establishments

1. This joint advisory provides guidance on the Safe Management Measures (SMMs) for Food and Beverage (F&B) Establishments based on the latest announcements by the Multi-Ministry Taskforce.

Practising Social Responsibility

2. There are currently no changes to the SMMs required at F&B Establishments. However, to safeguard public health, F&B establishments should continue to ensure high standards of cleanliness and hygiene to protect all personnel and customers.
3. Customers should also exercise social responsibility by keeping masks on when indoors, avoiding in-person interactions if unwell and placing greater emphasis on personal hygiene.

Mask Wearing

4. As a key line of defense, mask wearing continues to be required in indoor settings¹, including F&B establishments. Customers should put on their masks as soon as they have finished eating or drinking.

Ventilation and improving indoor air quality

5. F&B establishments should take active steps to ensure their premises are well-ventilated and carry out carbon dioxide (CO₂) monitoring regularly, especially in enclosed, air-conditioned indoor spaces. Refer to the [Advisory Note](#) on CO₂ monitoring and ventilation

¹ Indoor places refer to inside buildings or enclosed places, and typically have clearly defined entrances/exits. They include office buildings, shopping malls and public transport (i.e. when commuting in trains and buses), and hawker centres and coffee shops. Places which are sheltered but which are not enclosed at the sides and allow open access generally will be regarded as outdoor areas. For example, HDB void decks, retail block walkways (including where coffee shops outdoor seats may be located) and bus stops will be regarded as outdoor areas. For F&B establishments with Outdoor Refreshment Areas (ORAs) that are not covered or substantially enclosed, the ORAs can be considered outdoor areas. Refer to [MOH's media release](#) for more details.

adequacy issued by the Building and Construction Authority (BCA), National Environment Agency (NEA) and Ministry of Health (MOH) for more details².

Other Safe Management Measures

6. In addition to the above, F&B establishments must adhere to prevailing SMMs in the Annex.
7. 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

² This Advisory Note guides premises managers on how carbon dioxide (CO₂) monitoring can be used as a proxy for ventilation adequacy, so that premises managers can take timely mitigating measures when ventilation is poor (when CO₂ levels are above 800ppm).

Other Safe Management Measures (SMMs) for F&B Establishments³

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 vaccinated⁴;
 - 1.1.2. Have recovered from COVID-19⁵;
 - 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 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](#).
 - 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 persons⁷ 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.

³ To be implemented together with 'Updated SMMs at F&B establishments'.

⁴ 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](#).

⁵ 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.

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.

⁷ Refer to paragraph 1 on the criteria for dining in.

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. 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 covered⁸. Please refer to [Singapore Food Agency's \(SFA\) 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 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 wear masks and 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).

⁸ 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.

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.

Workplace premises⁹/Back-of-house/Kitchen

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

Workforce vaccination

14. 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

15. 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>.
16. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.

Events at F&B establishments

17. F&B establishments may serve as venues for marriage¹⁰, MICE¹¹, work-related¹² and/or social events, subject to prevailing SMM requirements for these events.
18. 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.
 - 18.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token.
 - 18.2. The SafeEntry Gateway Box cannot be used for VDS checks.
 - 18.3. Please refer to <https://go.gov.sg/acceptabledocs> for the list of acceptable documents for eligibility checks.
19. F&B served or consumed at events do not need to be served in individual portions.

⁹ Refers to back-of-house operations involving workers, including at offices, warehouses and manufacturing facilities.

¹⁰ Refer to the requirements at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

¹¹ Please refer to [STB's Requirements for Safe Management Measures at MICE events](#).

¹² Please refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).