

JOINT ADVISORY

MR No.: 015/22

Updated as of 18 March 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 Safe Distancing

2. From 15 March 2022, safe distancing in all mask-on settings (such as queues and waiting areas) is encouraged but will not be required between individuals or groups. **Safe distancing will continue to be required in all mask-off settings, including those where F&B is served and consumed.**

Updates on Vaccination-Differentiated SMMs

3. From 15 March 2022, the following updates to Vaccination-Differentiated SMMs (VDS) will apply:
 - 3.1. F&B establishments within premises, such as shopping malls, which already require VDS upon entry, no longer need to conduct their own VDS checks. However, they will still need to conduct VDS checks if they operate outside the hours of these premises or have their own direct entrances separate from the mall entrance.
 - 3.2. VDS must be implemented for all events, irrespective of event size and whether F&B is served.
 - 3.3. Any unvaccinated child aged 12 years and below (i.e. born in or after 2010) can be included within a group entering premises or participating in activities with VDS. These children need not be from the same household.

Updates on use of communal amenities

4. From 15 March 2022, communal amenities for self-service (e.g. drink dispensers, cutlery and condiment stations) can be used. However, there should be no repeat visits and the food/drink should be sealed or covered.
5. Self-service buffet lines are not allowed.

Other Safe Management Measures

6. 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 remains capped at 5 persons, as long as they meet the requirements for VDS.
2. Groups of up to 5 persons are allowed to dine in at hawker centres and coffee shops² where [full, area-bound and/or time-bound VDS checks](#) have been implemented. Otherwise, dining-in at hawker centres and coffee shops without full VDS checks or the necessary control measures in place 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

3. F&B establishments within premises, such as shopping malls, which already require VDS upon entry, no longer need to conduct their own VDS checks. However, if the F&B establishments providing dine-in services operate outside the hours of these premises or have their own direct entrances separate from the mall entrance, they must continue to conduct VDS checks. All other F&B establishments are required to conduct VDS checks for dine-in services.
 - 3.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token for this purpose.
 - 3.2. The SafeEntry Gateway Box cannot be used for VDS checks.
 - 3.3. Please refer to <https://go.gov.sg/acceptabledocs> for the list of acceptable documents for eligibility checks.
4. Customers can only dine in if they meet any of the following criteria:
 - 4.1. Are fully vaccinated³;
 - 4.2. Have recovered from COVID-19⁴;
 - 4.3. Are unvaccinated children aged 12 years and below (i.e. born in or after 2010). From 15 March 2022, children need not be from the same household to be included within a group for VDS activities; or
 - 4.4. 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

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. 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](#).

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.

present a hard copy memo⁵ 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](#).

5. Unvaccinated individuals are no longer able to present a negative Pre-Event Test (PET) result to enter VDS settings such as shopping malls and establishments providing personal care services that require the removal of face masks, such as facial treatments, make-up services and saunas.
6. F&B establishments have the right to deny entry for customers who do not meet the VDS requirements.
7. Refer to [MOH's information sheet for more details of the requirements for VDS](#).

Sale and consumption of alcohol

8. Sale and consumption of alcohol in all F&B establishments is prohibited after 2230hrs⁶. This includes consumption at any outdoor refreshment area and/or tables/chairs⁷ 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

9. 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.
10. 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 customers' claims that they are from the same household, and can decline service at their discretion.
11. F&B establishments should ensure that customers dining in are not seated within 0.5 metres of the common boundary⁸ between adjoining F&B premises unless there is a floor-to-ceiling, non-porous partition or wall separating the establishments.

⁵ 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.

⁶ This includes consumption by all individuals (such as customers, staff and vendors) within the F&B establishment.

⁷ The furniture should be kept/secured after close of business in such manner to prevent use.

⁸ 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.

Contact tracing

12. F&B establishments must implement SafeEntry via TraceTogether-only SafeEntry (TT-only SE) for dine-in customers and visitors⁹. They need not do so if they are within premises (such as shopping malls) which already require SafeEntry upon entry. However, they will still need to do so if they operate outside the hours of the premises or have their own direct entrances separate from the mall entrance.
13. 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.
14. F&B establishments should encourage customers to check out using SafeEntry to facilitate contact tracing efforts¹⁰. Refer to www.safeentry.gov.sg for more details on SafeEntry Check-in.

Queue management

15. F&B establishments should:
 - 15.1. Demarcate queue lines for ordering and collection of food.
 - 15.2. Set aside a waiting area for customers and food delivery personnel to pick-up their orders.
 - 15.3. Implement contactless pick-up where possible.
 - 15.4. Implement pre-ordering and pre-payment solutions, or self-checkouts and contactless payment methods.
16. Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

Noise levels

17. Recorded music may be played in F&B establishments. Live music and entertainment¹¹ remain disallowed.
18. Emphatic toasting with F&B by workers and customers is disallowed.

Cleanliness and hygiene

19. 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).
20. 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.

⁹ All enterprises must require their workers and vendors to do SafeEntry check-in via TT-only SE.

¹⁰ 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.

¹¹ 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.

21. Workers should clean or sanitise their hands before handling food orders.
22. Communal amenities for self-service (e.g. drink dispensers, cutlery and condiment stations) can be used. However, there should be no repeat visits and the food/ drink should be sealed or covered.
23. Hand sanitisers should be made available at common touchpoints (e.g. entry/exit doors, cashiers).

Food lines served by workers¹²

24. Self-service buffet lines are not allowed¹³. Food must be served by workers at food lines.
25. Food must be covered to minimise contamination risk.
26. 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.
27. Clean plates should be used for each visit to the food line.
28. Customers should not talk to each other or interact while waiting in line.

Ventilation and improving indoor air quality

29. 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)¹⁴.

Communication to customers

30. Communicate the SMMs to customers clearly (e.g. through signages and deployment of service personnel to explain them).

Workplace premises¹⁵/Back-of-house/Kitchen

31. **From 15 March 2022, the restriction on cross-deployment of workers across workplaces will be lifted**, although employers may continue to do so for business continuity reasons.
32. All workers must adhere to measures as outlined in [MOM's Requirements for Safe Management Measures at the Workplace](#).

¹² 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.

¹³ 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.

¹⁴ This Guidance Note provides building owners and facilities managers with updated recommended measures to enhance ventilation and air quality in indoor spaces.

¹⁵ Refers to back-of-house operations involving workers, including at offices, warehouses and manufacturing facilities.

Workforce vaccination

33. Workers who are not fully vaccinated cannot enter the workplace. These would include all third-party vendors who visit the F&B establishment, including food delivery personnel. Only 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.
34. Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#) for more details.

Protocol on handling COVID-19 cases

35. 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>.
36. Refer to <https://www.gobusiness.gov.sg/covid-fags/> for other frequently asked questions.

Events at F&B establishments

37. F&B establishments may serve as venues for marriage events¹⁶ and/or work-related events¹⁷, subject to prevailing and SMM requirements for these events.
38. Work-related events can be held within the workplace premises or third-party venues. From 15 March 2022, mask-on activities and events can be held at public and common areas such as mall atriums, public transport nodes, HDB estates and common corridors, subject to any further restrictions imposed by the premises owner. **Prevailing guidelines for the respective event venues will apply.**
39. VDS must be implemented at all events, irrespective of event size and whether food is served, unless they are located within premises that already require VDS upon entry.
40. Meals should not be the main feature of events. Enterprises should avoid holding events over mealtimes. F&B should only be served if they are incidental to the event.
41. **If F&B is served or consumed:**
 - 41.1. F&B must be served in individual portions¹⁸ and consumed seated in groups of up to 5 persons with safe distancing between groups. Participants should put on their masks as soon as they have finished eating or drinking. There must be no intermingling between groups.
 - 41.2. **Customer-facing events** (e.g. product launches, outlet opening):
 - There must be at least one-metre safe distancing between groups of up to 5 persons.
 - 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

¹⁶ Refer to the requirements at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

¹⁷ Please refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).

¹⁸ Food served through staff-served food lines must also be served in individual portions.

establishment's service workers) depending on venue size and safe distancing requirements.

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

- Under [MOM's Requirements for Safe Management Measures at the Workplace](#), such work-related events are subject to a cap of 50 persons, depending on venue size and safe distancing requirements of at least one-metre between groups of up to 5 persons.

42. From 15 March 2022, if no F&B is served or consumed:

42.1. For both non customer-facing and customer-facing events:

- Smaller mask-on events with a capacity of $\leq 1,000$ persons can proceed without being subject to any capacity limit;
- Larger mask-on events with $> 1,000$ persons are subject to a capacity limit of 50%¹⁹.
 - o Where the F&B premises is being used as a third-party venue, 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. Please refer to MOM's [Requirements for Safe Management Measures at the Workplace](#) for more information on additional measures required (e.g. zoning).

¹⁹ For example, for a 1,200 pax event, the event would need to be held at a venue which accommodates 2,400 pax, or the event size would have to be capped at 1,000 pax. Events that are mask-off where one-metre safe distancing and group size limits apply will not be subject to the 50% capacity limit, as these SMMS already ensure spreading out of attendees.