

## JOINT ADVISORY

MR No.: 028/22

Updated as of 29 April 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. Unless otherwise stated, the following updates take effect from 26 April 2022.

#### Updates on Self-Service Buffet Lines

2. From 30 April 2022, self-service buffet lines will be allowed to resume at F&B establishments and events such as weddings and funerals and other work-related or social events.
  - 2.1. **To safeguard public health, F&B establishments and caterers that provide self-service buffet lines within their establishments or event premises will be 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>1</sup>.** Please refer to [Singapore Food Agency's \(SFA\) circular](#) for details.
  - 2.2. F&B establishments and caterers that provide self-service buffet lines are to note that:
    - 2.2.1. 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.
    - 2.2.2. They must also ensure that all personnel engaged in the sale and preparation of food and drinks wear masks at all times.
    - 2.2.3. Communal amenities for self-service (e.g. drink dispensers, cutlery and condiment stations) can be used.
    - 2.2.4. 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.

---

<sup>1</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.

- 2.2.5. They should frequently clean serving cutlery or replace them with cleaned ones.
- 2.2.6. F&B establishments should also continue to maintain high standards of food safety and comply with the existing food safety practices.

### **Updates on Mask Wearing**

3. Mask wearing continues to be required in indoor settings<sup>2</sup>, including F&B establishments. Customers should put on their masks as soon as they have finished eating or drinking.

### **Updates on Group Size**

4. There is no longer a limit on group sizes for individuals dining in at F&B establishments, including hawker centres and coffee shops.

### **Updates on Vaccination-Differentiated SMMs**

5. Vaccination-Differentiated SMMs (VDS) continue to apply for dining in at F&B establishments. However, F&B establishments no longer need to conduct VDS checks for their customers, which is already the case for hawker centres and coffee shops. **The onus will be on individuals dining in to abide by the rules.**
6. **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>3</sup> may dine in).
7. Random spot checks will be done by enforcement agencies to ensure that only fully vaccinated individuals are dining in at such establishments.

### **Updates on Safe Distancing**

8. Safe distancing is no longer required between individuals or groups dining in at F&B establishments.

### **Updates on Events at F&B Establishments**

9. F&B served or consumed at events no longer needs to be served in individual portions.
10. VDS is required for all events with > 500 participants at any one time, including those held at F&B establishments. F&B operators or event organisers must conduct VDS checks for such events:
  - 10.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token.
  - 10.2. The SafeEntry Gateway Box cannot be used for VDS checks.
  - 10.3. Please refer to <https://go.gov.sg/acceptabledocs> for the list of acceptable documents for eligibility checks.

---

<sup>2</sup> 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.

<sup>3</sup> Refer to Annex on the criteria for dining in.

## **Updates on Contact tracing**

11. F&B establishments no longer need 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.

## **Other Safe Management Measures**

12. In addition to the above, F&B establishments must adhere to prevailing SMMs in the Annex.
13. 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**

---

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

### Vaccination-Differentiated Safe Management Measures (VDS)

1. Customers can only dine in if they meet any of the following criteria:
  - 1.1. Are fully vaccinated<sup>5</sup>;
  - 1.2. Have recovered from COVID-19<sup>6</sup>;
  - 1.3. Are unvaccinated children aged 12 years and below (i.e. born in or after 2010); or
  - 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](#).
2. Refer to [MOH's information sheet for more details of the requirements for VDS](#).

### Sale and Consumption of Alcohol and Entertainment

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

### Cleanliness and hygiene

4. 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).
5. 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.
6. Workers should clean or sanitise their hands before handling food orders.

---

<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.

## **Ventilation and improving indoor air quality**

7. 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)<sup>8</sup>.

## **Workplace premises<sup>9</sup>/Back-of-house/Kitchen**

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

## **Workforce vaccination**

10. From 26 April 2022, 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**

11. 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>.
12. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.

## **Events at F&B establishments**

13. F&B establishments may serve as venues for marriage<sup>10</sup>, MICE<sup>11</sup>, work-related<sup>12</sup> and/or social events, subject to prevailing SMM requirements for these events.
14. 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.

---

<sup>8</sup> This Guidance Note provides building owners and facilities managers with updated recommended measures to enhance ventilation and air quality in indoor spaces.

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

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

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

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