

JOINT ADVISORY

ANNEX

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

Vaccination-Differentiated Safe Management Measures

1. F&B establishments providing dine-in services no longer need to conduct their own Vaccination-Differentiated SMMs (VDS) checks if they are located within premises (such as malls) that already require VDS upon entry, or if they seat smaller groups of up to 5 fully vaccinated persons.

They will need to conduct VDS checks if they seat groups of up to 10 fully vaccinated persons, and

- 1.1. Operate outside the hours of these premises, or
 - 1.2. Have their own direct entrances separate from the mall entrance.
2. For VDS checks:
 - 2.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token.
 - 2.2. The SafeEntry Gateway Box cannot be used for VDS checks.
 - 2.3. Please refer to <https://go.gov.sg/acceptabledocs> for the list of acceptable documents for eligibility checks.
 3. Customers can only dine in if they meet any of the following criteria:
 - 3.1. Are fully vaccinated²;
 - 3.2. Have recovered from COVID-19³;
 - 3.3. Are unvaccinated children aged 12 years and below (i.e. born in or after 2010); or
 - 3.4. 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 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](#).

³ 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 memo⁴ 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](#).

4. 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.
5. F&B establishments have the right to deny entry for customers who do not meet the VDS requirements.
6. Refer to [MOH's information sheet for more details of the requirements for VDS](#).

Safe distancing

7. Safe distancing in mask-on settings (such as queues and waiting areas) is encouraged but not required between individuals or groups. Safe distancing will continue to be required in mask-off settings, including those where F&B is served and consumed. Safe distancing of at least one metre will be required between mask-off individuals or groups in F&B establishments.

Table and seating management

8. F&B establishments must ensure that customers dining in are seated in separate groups/tables with no more than 10 persons per group/table⁵. 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. Customers should also continue to exercise prudence and restraint, and limit their interactions to the same group they are seated with.
9. F&B establishments must ensure that customers dining in are not seated within 0.5 metres of the common boundary⁶ between adjoining F&B premises unless there is a floor-to-ceiling, non-porous partition or wall separating the establishments.

Contact tracing

10. F&B establishments must implement SafeEntry via TraceTogether-only SafeEntry (TT-only SE) for dine-in customers and visitors⁷. They need not do so if they are within premises (such as shopping malls) that already require SafeEntry/VDS upon entry or if they only seat dine-in groups of up to 5 fully vaccinated persons. 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 and seat dine-in groups of up to 10 fully vaccinated persons.

⁴ 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.

⁵ Dining-in at other F&B establishments without full VDS checks or the necessary control measures in place will remain at groups of up to 5 persons who are fully vaccinated.

⁶ 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.

⁷ All enterprises must require their workers and vendors to do SafeEntry check-in via TT-only SE.

11. 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.
12. F&B establishments should encourage customers to check out using SafeEntry to facilitate contact tracing efforts⁸. Refer to www.safeentry.gov.sg for more details on SafeEntry Check-in.

Queue management

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

Cleanliness and hygiene

15. 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).
16. 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.
17. Workers should clean or sanitise their hands before handling food orders.
18. 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.
19. Hand sanitisers should be made available at common touchpoints (e.g. entry/exit doors, cashiers).

Food lines served by workers

20. Food must be served by workers at food lines.
21. Food must be covered to minimise contamination risk.
22. 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.

⁸ 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 details.

23. Clean plates should be used for each visit to the food line.
24. Customers should not talk to each other or interact while waiting in line.

Ventilation and improving indoor air quality

25. 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)⁹.

Communication to customers

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

Workplace premises¹⁰/Back-of-house/Kitchen

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

Workforce vaccination

29. 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.
30. Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#) for more details.

Protocol on handling COVID-19 cases

31. 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>.
32. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.

Events at F&B establishments

33. F&B establishments may serve as venues for marriage¹¹, work-related¹² and/or social events, subject to prevailing SMM requirements for these events.

⁹ This Guidance Note provides building owners and facilities managers with updated recommended measures to enhance ventilation and air quality in indoor spaces.

¹⁰ Refers to back-of-house operations involving workers, including at offices, warehouses and manufacturing facilities.

¹¹ Refer to the requirements at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

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

34. If F&B is served or consumed at events, it must be served in individual portions¹³ and consumed in groups of up to 10 persons with safe distancing between groups.
 - 34.1. Events at F&B establishments are subject to the maximum number of individuals that the venue may accommodate after safe distancing requirements of at least one-metre between groups of up to 10 persons are adhered to.
 - 34.2. Participants should put on their masks as soon as they have finished eating or drinking. Participants should also continue to exercise prudence and restraint, and limit their interactions to the same group they are seated with.
 - 34.3. Please refer to [MOM's Requirements for Safe Management Measures at the Workplace](#) for more information on additional measures required.

¹³ Food served through staff-served food lines must also be served in individual portions.