

JOINT ADVISORY

MR No.: 024/22

Updated as of 25 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. The following updates will take effect from 26 April 2022.

Updates on Group Size

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

Updates on Vaccination-Differentiated SMMs

3. 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.**
4. 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 persons¹ may dine in.
5. 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

6. Safe distancing will no longer be required between individuals or groups dining in at F&B establishments.

Updates on Events at F&B Establishments

7. F&B served or consumed at events no longer needs to be served in individual portions.

¹ Refer to Annex on the criteria for dining in.

8. 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:
 - 8.1. The SafeEntry (Business) App can be used with both the TraceTogether App and Token.
 - 8.2. The SafeEntry Gateway Box cannot be used for VDS checks.
 - 8.3. Please refer to <https://go.gov.sg/acceptabledocs> for the list of acceptable documents for eligibility checks.

Updates on Contact tracing

9. 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.

Updates on Mask Wearing

10. Mask wearing continues to be required in indoor settings², including F&B establishments. Customers should put on their masks as soon as they have finished eating or drinking.

Other Safe Management Measures

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

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

Vaccination-Differentiated Safe Management Measures (VDS)

1. Customers can only dine in if they meet any of the following criteria:
 - 1.1. Are fully vaccinated⁴;
 - 1.2. Have recovered from COVID-19⁵;
 - 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 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](#).
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.
7. 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.

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.

8. Hand sanitisers should be made available at common touchpoints (e.g. entry/exit doors, cashiers).

Food lines served by workers

9. Staff-served food lines are allowed at work-related and social events, weddings and funerals. Food must be served by workers at food lines. Self-service buffet lines are not allowed⁷.
10. Food must be covered to minimise contamination risk.
11. 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.
12. Clean plates should be used for each visit to the food line.

Ventilation and improving indoor air quality

13. 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)⁸.

Communication to customers

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

Workplace premises⁹/Back-of-house/Kitchen

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

Workforce vaccination

17. 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.

⁷ This also applies to catering companies, where they are not allowed to provide self-service buffet lines. Catering companies should also refer to SMMs for MICE, Marriage Solemnisations and Wedding Receptions and work-related events where applicable.

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

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

Protocol on handling COVID-19 cases

18. 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>.
19. Refer to <https://www.gobusiness.gov.sg/covid-19-faqs/> for other frequently asked questions.

Events at F&B establishments

20. F&B establishments may serve as venues for marriage¹⁰, MICE¹¹, work-related¹² and/or social events, subject to prevailing SMM requirements for these events.
21. 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.
22. If F&B is served or consumed at events, participants should put on their masks as soon as they have finished eating or drinking.

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](#).