

JOINT STATEMENT

MR No.: 011/20

[Updated] Tightening Safe Distancing Measures at Food & Beverage Establishments

1. On 3 April 2020, MOH issued a press release on “Circuit Breaker to Minimise Further Spread of COVID-19”, which outlined enhanced safe distancing measures to reduce the risk of further local transmission of COVID-19. The advisory includes measures to suspend all activities, with only essential services and related supply chains exempted. Information in this advisory supersedes those in any previous advisories or statements.
2. In line with this, Enterprise Singapore (ESG), Housing & Development Board (HDB), Singapore Food Agency (SFA), Singapore Tourism Board (STB) and Urban Redevelopment Authority (URA) are providing further operational guidance on the permissible activities and safe distancing measures for food and beverage (F&B) establishments. All F&B establishments – including cafes, restaurants, and food courts – must comply with these measures.

Changes in F&B operations

3. **From 7 April to 4 May 2020 (inclusive), all F&B establishments can only operate for takeaway and/or delivery.** Dining-in is not permitted. This is to reduce interactions outside of the household.
4. Establishments that do not currently offer takeaway and/or delivery can start to do so. While patrons and delivery personnel are allowed to enter the premises of the F&B

establishments for takeaway or delivery, they must leave the premises once they have picked up their orders.

5. As more patrons are expected to buy takeaways during this period, we strongly encourage everyone to bring their own clean and reusable containers when buying food. This will not only help to reduce the amount of waste generated, but will also ease the demand on disposable food containers. Establishments should allow patrons to do so when buying takeaways.

Suspension of large group and communal activities

6. Establishments in operations must close common areas such as infant and children's play areas or playgrounds, if any.

Safe distancing measures

7. Establishments in operations must adhere to safe distancing measures, by putting in place crowd and queue management systems to minimise crowding within their premises:
 - a. Clearly demarcate queue lines and put up signage for i) patrons queuing to order food, and ii) waiting area for patrons and delivery personnel to pick up their food.
 - b. Ensure one-metre spacing between patrons is enforced at all times.
 - c. Implement pre-ordering and payment solutions where possible to minimise physical clustering of patrons waiting to place or pick up their orders.
8. With effect from 13 April 2020 onwards, it is mandatory for all personnel engaged in the sale and preparation of food and drinks at all SFA-licensed food establishments to wear masks or other forms of physical barriers (e.g. face shields) in order to safeguard public health and prevent food contamination¹. Staff of the establishments must also ensure that delivery personnel entering their premises to pick up food items have their masks on.

¹ Refer to SFA's media release issued on 11 April 2020.

Baseline sanitation and hygiene measures

9. In addition, F&B establishments must implement the following:
 - a. Conduct temperature screening and health declaration by staff each time they report for work; ensure cleanliness and hygiene practices recommended under the SG Clean campaign; and comply with MOH health advisories.
 - b. Provide hand sanitisers to frontline staff who handle cash and other devices, and who are unable to wash their hands frequently with soap and water.
 - c. Place hand sanitisers in close proximity to high touch surfaces like door handles so that staff and patrons can sanitise their hands after touching these surfaces.
 - d. Frequently disinfect common spaces, and increase frequency of cleaning for high touch surfaces and interactive components within the establishment (e.g. smart kiosks).
 - e. Service staff must provide clear communication on safe distancing measures to patrons.
 - f. Put up simple signage to clearly communicate these practices to patrons.

10. Employers, staff and patrons must exercise social responsibility by observing good personal hygiene and monitoring their health conditions. In particular, employers must put in place stringent measures to safeguard the health of their staff. This includes temperature screening, health declaration, and ensuring safe distancing measures are observed at all times. Staff must reduce physical interactions such as gatherings or having meals in groups. Those who are unwell, even with mild flu-like symptoms, must see a doctor and stay at home to prevent spreading illness to others.

11. Please note that staff may consume their meals at the food establishment itself. However, the establishment must ensure that safe distancing measures are observed:
 - a. Designate and clearly demarcate a dining area for staff only. Designated area should be out of public view wherever possible.
 - b. Stagger meal times.
 - c. Staff should dine alone and keep a distance of at least one metre from another individual.
 - d. Staff should dine quickly and leave the designated dining area in a clean state after they have consumed their meals.

- e. Coffeeshop and food court stall operators may consume their meals at the tables in front of their stalls and they should also adhere to the measures stated in para 11b, 11c and 11d.

Enforcement of measures

12. Government agencies will be stepping up enforcement of these safe distancing measures. **Under the COVID-19 (Temporary Measures) Act passed in Parliament on 7 April 2020, 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.**
13. Businesses that do not implement or comply with the government's safe distancing advisories may also be ineligible for government grants, loans, tax rebates and other assistance.

**Enterprise Singapore
Housing & Development Board
Singapore Food Agency
Singapore Tourism Board
Urban Redevelopment Authority**

Updated as of 12 April 2020