

JOINT ADVISORY

MR No.: 002/21

Advisory for Phase 3 Re-opening of Retail Establishments and Lifestyle-Related Services

1. The Multi-Ministry Taskforce (MTF) announced on 14 December that Phase 3 will commence on 28 December 2020, where more activities in the community will resume.
2. To provide a safe environment for customers and workers, retail establishments and lifestyle-related services currently in operation must implement [Safe Management Measures \(SMMs\)](#), as required by the Ministry of Manpower (MOM) and comply with the COVID-19 (Temporary Measures) (Control Order) Regulations.
3. In addition, retail establishments and lifestyle-related services are required to comply with the measures set out by Enterprise Singapore (ESG), Housing & Development Board (HDB), Singapore Tourism Board (STB) and Urban Redevelopment Authority (URA) in this document. Establishments required to comply with these measures include malls, supermarkets and standalone stores¹. The information in this document supersedes that in previous advisories or statements.

Phase 3 updates for Retail establishments

4. Retail establishments and lifestyle-related services are to note the following:
 - 4.1. With effect from 28 December 2020, social gatherings are allowed to comprise up to 8 persons, an increase from 5 persons.
 - 4.2. With effect from 28 December 2020, the occupancy limit for malls and large standalone stores has been changed to one person per 8 sqm of Gross Floor Area (GFA), an increase from one person per 10 sqm of GFA (see paragraphs 6 and 7).
 - 4.3. From early 2021, TraceTogether-only SafeEntry must be implemented at specific venues². Under TraceTogether-only SafeEntry, check-in can only be done with the TraceTogether App or physical TraceTogether Token. Retail establishments and lifestyle-related services are thus advised to ensure that they are able to accept TraceTogether Token check-in as soon as possible (see paragraph 8.3 for details).

Resumption of retail operations

¹ These refer to stores that occupy entire buildings, e.g. IKEA, Decathlon Innovation Lab.

² Refer to <https://covid.gobusiness.gov.sg/safemanagement/safeentry/> for the list of facilities/places that must deploy SafeEntry.

5. Business-focused work-related events (both non customer-facing and customer-facing³) can be held within the workplace premises and third-party venues. Existing guidelines on the respective event venues will apply.
- 5.1. **Non customer-facing events:**
- Events held in retail establishments are subject to a cap of 50 persons or a lower number, depending on venue capacity and safe distancing requirements.
 - At least one-metre spacing between individuals must be maintained at all times.
 - Meals should not be the main feature. Food and drinks, if provided, must be served to seated diners individually. Meal durations should be kept short to minimise the period that individuals are unmasked.
 - Prevailing SMMs as indicated in MOM's Requirements for Safe Management Measures at the workplace⁴ continue to apply.
- 5.2. **Customer-facing events:**
- Events organised by retail establishments within their own retail premises are subject to the maximum number of individuals that the venue may accommodate after safe distancing measures are adhered to. See occupancy limits in paragraphs 6 and 7.
 - Events organised by retail establishments at third-party venues are subject to a cap of 50 persons or a lower number, depending on venue capacity and safe distancing requirements (excluding service staff).
 - Events organised by external parties at retail establishments (where the premises now functions as a third-party venue) are subject to a cap of 50 persons or a lower number, depending on venue capacity and safe distancing requirements (excluding service staff).
 - Meals should not be the main feature. Food and drinks, if provided, must be served to seated diners individually. Meal durations should be kept short to minimise the period that individuals are unmasked.
 - All other prevailing workplace and venue SMMs must be adhered to.
- 5.3. Such events are still not permitted at public and common areas such as mall atriums, public transport nodes, HDB estates and common corridors.
- 5.4. Enterprise events are only allowed for work-related reasons. Those that are social or recreational in nature (e.g. Dinner & Dance) are not allowed.

Stipulated Occupancy Limits

6. From 28 December 2020, the occupancy limit for all malls and large standalone stores > 930 sqm (or 10,000 sqft) of GFA has been changed to one person per 8 sqm of GFA⁵.
7. All other stores (e.g. shops within malls, at HDB residential blocks, at MRT stations or bus interchanges) are not required to adhere to these occupancy limits as long as at least one-metre distancing between individual customers or groups of customers who are shopping together (up to 8 persons) is maintained.

³ Non customer-facing events include conferences, seminars, corporate retreats, etc, while customer-facing events include product launches, store opening, marketing/branding events, workshops, etc. Events that are substantially recreational or social in nature (e.g. gala dinners, networking functions, company D&Ds) are not permitted.

⁴ Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).

⁵ For mixed-use developments, GFA refers to the retail component only.

Safe Management Measures – Customer-facing Operations/Front-of-house

8. The following measures apply to all customer-facing operations of retail establishments and lifestyle-related services.

8.1. Safe distancing

- 8.1.1. Retail establishments are to ensure at least one-metre spacing between groups of patrons (of up to 8 persons).
- 8.1.2. Retail establishments are to clearly demarcate queue lines for customers at entrances, cashier counters, weighing counters, fitting rooms and must ensure at least one-metre spacing between individual customers (e.g. using floor markers).
- 8.1.3. Employees must manage queues to ensure that safe distancing is observed at all times.

8.2. Crowd management

- 8.2.1. Activities and events at mall atriums are not allowed⁶. Retail establishments may conduct customer-facing activities or events within the shop premises or at permitted third-party venues such as MICE locations.
- 8.2.2. Operators of common play areas for children/toddlers/infants in retail stores or malls⁷ must ensure at least one-metre spacing between groups of patrons (of up to 8 persons).

8.3. Contact tracing

- 8.3.1. The following retail establishments are required to deploy SafeEntry⁸ to log the check-in of customers, vendors and visitors to their premises:
 - Malls and large standalone stores;
 - Large retail stores >930 sqm or 10,000 sqft;
 - Supermarkets;
 - Stores providing personal care and beauty services, as these are higher-risk venues where customers will be unmasked.
- 8.3.2. In early 2021, contact tracing procedures will be further strengthened through the introduction of TraceTogether-only SafeEntry. Under TraceTogether-only SafeEntry, only TraceTogether modes of check-in will be permitted at premises (i.e. TraceTogether Token and TraceTogether App). The above listed retail establishments (with some exceptions listed in paragraph 8.3.4) will be required to deploy TraceTogether-only SafeEntry to log the check-in of customers, employees, vendors and visitors to their premises⁹.
- 8.3.3. For avoidance of doubt, TraceTogether Token check-in is not the same as TraceTogether-only SafeEntry. The former refers to the mode of

⁶ Such activities may be allowed for supermarkets on a case-by-case basis, if an extension of existing retail space is deemed necessary to ensure safe distancing. Approval must be sought from ESG.

⁷ These play areas refer to the facilities provided free-of-charge in the shops or at the malls' common areas.

⁸ A full list of places where SafeEntry must be deployed can be found at <https://www.safeentry.gov.sg/deployment>.

⁹ TraceTogether-only SafeEntry will only be implemented after everyone has had the chance to collect a Token in their constituencies, and a reasonable period of national distribution is achieved. When TraceTogether-only SafeEntry is implemented, individuals entering premises on TraceTogether-only SafeEntry will have to use either their TraceTogether App or TraceTogether Token to check in. Foreigners who are pass holders can register for the TT app using their FIN and/or collect their TT tokens from designated collection points.

check-in¹⁰, while the latter refers to the overall programme which will permit only TraceTogether modes of check-in (including TraceTogether Token check-in). Retail establishments required to deploy TraceTogether-only SafeEntry in future are advised to ensure that they are able to accept TraceTogether Token check-in alongside other modes of SafeEntry check-in as soon as possible, so as to meet the safe management measures required when TraceTogether-only SafeEntry is rolled out nationwide in early 2021.

- 8.3.4. After TraceTogether-only SafeEntry is implemented in early 2021, large retail stores >930sqm (or 10,000sqft) and supermarkets located inside other TraceTogether-only SafeEntry venues with same operating hours(e.g. malls or commercial buildings) will not be required to deploy TraceTogether-only SafeEntry for customers, vendors and visitors. However, large retail stores and supermarkets with longer operating hours than the malls or commercial buildings must continue to implement SafeEntry.
- 8.3.5. Currently, retail stores ≤ 930sqm (or 10,000 sqft) are encouraged, but not required, to deploy SafeEntry for customers. After TraceTogether-only SafeEntry is implemented nationwide in early 2021, such retail stores that are located inside other TraceTogether-only SafeEntry venues, such as malls or commercial buildings etc, will no longer be encouraged to deploy SafeEntry for customers, vendors and visitors.

8.4. **Health checks**

- 8.4.1. All malls, large standalone stores, supermarkets and stores providing personal care and beauty services must conduct temperature screening¹¹, employees must check for visible symptoms¹² for customers at entrances, and turn away those with fever and/or who appear unwell¹³.

8.5. **Cleanliness and hygiene**

- 8.5.1. All employees, customers, delivery personnel and other onsite personnel must put on their masks properly at all times.
- 8.5.2. Product testers and samples for self application and immediate consumption, e.g. perfume testers, make-up testers and unsealed food samples, are not allowed. Staff must also not apply the product sample directly on customers.
- 8.5.3. Retail establishments must ensure frequent cleaning and disinfection of:
- Commons spaces such as counters and display shelves, where customers are served, as well as play areas for children/toddlers/infants;
 - Items such as shopping trolleys/baskets and handrails, which have high human contact; and
 - Interactive hardware such as iPads, mall directories, self-checkout kiosks or lift buttons.

¹⁰ TraceTogether Token check-in is done by premises scanning the QR codes on the TraceTogether Tokens of customers, vendors and visitors. Refer to <https://go.gov.sg/token-scanning> to find out how to implement Token check-in mode.

¹¹ Individuals with temperatures above 38 degrees Celsius are considered as having a fever. Supermarkets and stores providing beauty services in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should, however, do so if they operate outside the mall hours.

¹² Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

¹³ Except where the individual is entering the permitted premises to seek medical treatment for a specific symptom.

9. Retail establishments should put up clear signages to remind customers to comply with safe distancing requirements where applicable, and train and deploy service personnel to provide clear communication to customers on safe distancing measures.
10. Refer to **Annex A** for other recommended guidelines, and **Annex B** on guidance for specific trades.

Safe Management Measures – Workplace Premises¹⁴

11. To ensure COVID-safe workplaces, retail establishments should take care of their workers, workplaces and those who may become unwell at their workplaces, as outlined in [MOM's Requirements for Safe Management Measures at the Workplace](#).
12. For non customer-facing work-related events, please see paragraph 5.1.

Enforcement of measures

13. Government agencies will be conducting inspections to check on the proper implementation of the SMMs. **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. For subsequent offences, they may face a fine of up to S\$20,000, imprisonment of up to twelve months, or both.**
14. Businesses that do not implement or comply with the government's SMMs may be ineligible for government grants, loans, tax rebates and other assistance, and may also be subject to temporary closures.

Annex A – Other recommended guidelines for customer-facing operations

Annex B – Trade-specific Safe Management Measures for Retail Establishments and Lifestyle-Related Services

Annex C – Checklist of Safe Management Measures (customer-facing Operations)

Issued by:

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

Updated as of 8 January 2021

¹⁴ Refers to the retail establishments' back-of-house operations involving employees, including at offices, warehouses and manufacturing facilities.

Other recommended guidelines for customer-facing operations

(Note: Additional suggestions for retail establishments to put in place, where practicable)

A. Queue management

- Queues should not cause congestion for neighbouring establishments or at other parts of the mall.

B. Crowd management

- Avoid activities that would attract large crowds inside and outside of the retail establishment (e.g. celebrity appearances, aggressive shopping deals, closed-door members sales).
- A standard operating procedure (SOP) should be put in place to manage long queues and large crowds that could form inside or outside stores (e.g. where popular products are displayed) and/or the mall.
- Encourage the use of self-checkout, and cashless or contactless payment to reduce contact between employees and customers.
- Encourage customers to book appointments, for the viewing and testing of products, as well as for services (e.g. consultation, repairs).
- Consider placing frequently purchased goods and necessities near the entrance or checkout to facilitate movement and reduce in-store dwell time.
- Operators should take additional steps to manage the capacity within common play areas for children/toddlers/infants (e.g. deploying an employee to man the area), where practicable.

C. Health checks

- All retail stores not mandated to conduct temperature screening and not located within malls are encouraged to do so and check for visible symptoms where practicable.

D. Cleanliness and hygiene

- Limit display and testing of products, e.g. stationery, laptops, mobile phones, etc. Employees to conduct product demonstrations if required. Such products should also be sanitised regularly.
- Where possible, place hand sanitisers in close proximity of store entrances, high-touch surfaces like door handles, as well as common play areas. Encourage customers to sanitise their hands before entering stores and/or handling products on display.
- Products that customers touch frequently such as clothes, footwear, jewellery, accessories and optical products, should be cleaned, sanitised or sterilised frequently, where possible.

E. Encourage online retail, and “click & collect” for goods and delivery

- Encourage online retail and click-and-collect from store, to reduce dwell time
- Where practicable, collection and delivery from the store must be spaced out and contactless.
- Take reasonable steps to ensure that delivery personnel observe at least one-metre spacing at all times and do not cluster together.
- Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

F. Use of retail establishments as a third-party venue for work-related events

- If a retail outlet is used as a third-party event space, as a best practice, only one event should be held in the outlet at a time. If not feasible, each third-party event should be clearly demarcated from the others, as well as from the main consumer shopping area. Each area should be kept completely separate by either a solid partition (at least 1.8-metre high, from wall to wall), or a minimum 3-metre spacing demarcated by continuous physical barriers (e.g. plexiglass screens, barricade tape, queue poles). There should be no mixing or intermingling of guests from separate events.

Trade-Specific Safe Management Measures for Retail Establishments

The table below contains the trade-specific Safe Management Measures recommended for the **customer-facing operations** of retail establishments.

- **Retail establishments are reminded to ensure that their employees and customers wear their masks properly at all times, except when eating or drinking.**
- The other measures indicated as “**MUST**” below are also requirements to be implemented, in addition to the measures listed in the main body of the advisory.
- The remaining measures should be implemented, where practicable.

| Category | Customer-facing operations |
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| Malls, Standalone stores | <ul style="list-style-type: none"> • Allow tenants to extend queues beyond their premises and mark queue spots outside their units, in order to manage the crowd. However, this should not cause congestion at other parts of the mall. • Put in place Standard Operating Procedures (SOPs) to identify hotspots and manage large crowds and long queues both within and outside the malls; these may include re-directing customers to other outlets, breaking the queues into several sections, putting up signs that indicate length of queuing time and implementing queue or appointment management systems¹⁵. |
| Supermarkets, Convenience stores, Mini-marts | <ul style="list-style-type: none"> • Consider providing dedicated shopping hours for vulnerable groups, such as the elderly, persons with disabilities and pregnant women. • Encourage customers to limit entry to one member per family. <p><u>Supermarkets</u></p> <ul style="list-style-type: none"> • Put in place Standard Operating Procedures (SOPs) to identify hotspots and manage large crowds and long queues both within and outside the supermarkets; these may include re-directing customers to other outlets, breaking the queues into several sections, putting up signs that indicate length of queuing time and implementing queue or appointment management systems. |

¹⁵ While implementing the necessary SMMs, malls should ensure that the entrance and exit points remain accessible to those with disabilities.

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| Books & Stationeries | <ul style="list-style-type: none"> Minimise browsing time by encouraging customers to read book summaries online and reduce browsing in-store. |
| Department stores | <p><u>Department stores</u></p> <ul style="list-style-type: none"> Consider establishing separate check-out / collection counters for in-store purchases, redemptions, click-and-collect and home delivery, to minimise queues. Put in place Standard Operating Procedures (SOPs) to identify hotspots and manage large crowds and long queues both within and outside the department stores; these may include re-directing customers to other outlets, breaking the queues into several sections, putting up signs that indicate length of queuing time and implementing queue or appointment management systems. |
| Fashion (Apparel, Shoes, Jewellery, Accessories and Optical wear) | <ul style="list-style-type: none"> Fitting rooms, seats and try-out areas should be spaced at least one metre apart and clearly demarcated. Fitting rooms should be disinfected after each use. Discourage the testing and trying of products. Products tried on by customers should be sanitised where possible, e.g. via steaming, cleaning, leaving overnight to air, or other reasonable sanitisation methods. Implement click-and-collect systems (customers can browse and purchase items online and collect them in stores) to reduce dwell time. Encourage online purchases by having a flexible return policy. <p><u>Apparel</u></p> <ul style="list-style-type: none"> Limit the number of apparels per fitting to minimise dwell time. Employees conducting tailoring and measuring services should wear personal protective equipment, e.g. masks at all times. <p><u>Jewellery, Watches, Accessories</u></p> <ul style="list-style-type: none"> Establishments offering piercing services MUST ensure that all tools are thoroughly disinfected before and after each use. <p><u>Optical Wear</u></p> <ul style="list-style-type: none"> Equipment used for eye checks and consultations MUST be sanitised before each new customer is served. |
| Beauty Retail | <ul style="list-style-type: none"> Swatches and individually packed samples, e.g. sachets, travel-sized products and gifts with purchase, may be distributed to customers upon request/completion of purchase. <p><i>Note: For services on makeovers and trial facials, refer to the section on Beauty Services below.</i></p> |

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| <p>Pharmacy, Traditional Chinese Medicine (TCM), Health Supplement Retail</p> | <ul style="list-style-type: none"> • Consider providing dedicated shopping hours for vulnerable groups, such as the elderly, persons with disabilities and pregnant women. <p><u>Pharmacy</u></p> <ul style="list-style-type: none"> • Encourage customers to opt for teleconsultation services and to book appointments with pharmacists, where available. <p><u>TCM and Health Supplement Retail</u></p> <ul style="list-style-type: none"> • Health drink/product sampling MUST NOT be allowed. • Allow customers to arrange for pickup and/or delivery for replenishment of medication and/or supplements, or opt for teleconsultation services. • Consider breaking bulk and pre-packing items, e.g. dried goods and herbs into sealed packets with fixed sizes, to minimise handling of products by customers. |
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Trade-Specific Safe Management Measures for Lifestyle-Related Services

The table below contains the trade-specific Safe Management Measures recommended for customer-facing operations of lifestyle-related services.

- **Retail establishments are reminded to ensure that their employees and customers put on their masks properly at all times, except when eating or drinking.**
- The other measures indicated as “**MUST**” are also requirements to be implemented, on top of measures listed in the main body of the advisory.
- The remaining measures should be implemented, where practicable.

| Category | Customer-facing operations |
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| Beauty Services (Spa and Wellness, Hair and Make-up, Nail Services, etc.) | <ul style="list-style-type: none"> • Customers receiving facial treatments or facial therapies in private rooms are allowed to remove their masks during their treatment, but operators MUST ensure that the private room is thoroughly disinfected before and after use. Face masks for customers should be kept on in open settings (i.e. open-format salons where customers are seated together but spaced at least one-metre apart). • Employees MUST sanitise their hands before and after each customer’s treatment. • All operators MUST disinfect all tools and workstations before and after each service. • Employees should wear appropriate protective gear, where practicable. • Encourage appointment bookings, implement queue management and booking system (e.g. digital booking systems or calling customers) to stagger customer appointments. • Ensure good ventilation in the premises, where practicable. • Assign one therapist to follow-through all treatments with the same customer, where practicable. • Refrain from serving food and beverages to customers and remove shared items such as magazines and newspapers. <p><u>Spa and Wellness</u></p> <ul style="list-style-type: none"> • All clothing, towels and bedding MUST be changed after use by every customer. • All equipment MUST be cleaned and sanitised after use by every customer. Allow sufficient time within operating hours for thorough cleaning. • Establish a schedule to disinfect common areas and high-touch points regularly (e.g. waiting areas, check-out counters). • Encourage customers to sanitise hands before and after every service. |

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| | <ul style="list-style-type: none"> When tools are used to apply beauty products on customers, employees should not dip the same tools more than once into beauty product containers without sanitisation. Single-use massage oil, creams and beauty products are encouraged to prevent cross-contamination. <p><i>Note: Massage Establishments should refer to the Singapore Police Force's Advisory on Safe Management Measures for Massage Establishment Outlets.</i></p> <p><u>Hairdressing Services</u></p> <ul style="list-style-type: none"> All capes and towels MUST be changed after every service. All hairdressing equipment, e.g. scissors, combs, brushes, MUST be disinfected and sanitised after use by each customer. <p><u>Make-up Services</u></p> <ul style="list-style-type: none"> All capes and towels MUST be changed after every service. Brushes MUST be washed with soap after every use (encouraged to keep a spare set of brushes for alternate use) and sanitised before dipping into any cosmetic or beauty product. Use single-use disposable applicators (e.g. disposable mascara wands, lip wands, face sponge), where practicable. When tools are used to apply beauty products on customers, employees should not dip the same tools more than once into beauty product containers without sanitisation. <p><u>Nail Services</u></p> <ul style="list-style-type: none"> Tools such as nail files, emery boards, buffers and other disposables MUST be disinfected or replaced after each use. Employees MUST remove their aprons before going for breaks, meals, etc. Aprons MUST be sprayed with disinfectant daily and kept clean. Manicure stations – MUST cover common contact areas, such as hand-rests, with a towel or disposable covers, and replace them after each customer. Pedicure stations – MUST disinfect foot basin and wipe down the pedicure chair after each customer. Use alternate workspace stations to ensure a safe distance of at least one metre between customers. |
| Financial Services (Licensed moneylenders, Money | <ul style="list-style-type: none"> Encourage customers to sanitise hands before and after handling currency notes and coins. |

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| <p>changers, Pawnbrokers, Remittance services)</p> | <p><u>Licensed Moneylenders</u></p> <ul style="list-style-type: none"> • Encourage the use of digital payments and/or online transfers. • Encourage customers to book appointments. • Consider allowing online submission of documents for credit verification. <p><u>Money Changers</u></p> <ul style="list-style-type: none"> • Encourage employees to practise good hand hygiene, e.g. by using hand sanitiser after handling cash, and avoid touching the face with their hands. <p><u>Pawnbrokers</u></p> <ul style="list-style-type: none"> • Encourage the use of digital payments and/or online transfers. • Encourage customers to book appointments. <p><u>Remittance services</u></p> <ul style="list-style-type: none"> • Encourage customers to book appointments. • Consider implementing e-services (website/app) to facilitate online remittance. |
| <p>Commercial Family Entertainment Centres (Indoor Kids' Playgrounds, Recreation and Leisure Centres)¹⁶</p> | <ul style="list-style-type: none"> • Operators MUST conduct temperature screening and checks on visible symptoms for customers at entrances, and turn away those with fever and/or who appear unwell. • Operating capacity MUST be kept to a maximum of one person per 8 sqm of usable space or 65% operating capacity, whichever is lower¹⁷. • Large standalone stores with > 930sqm (or 10,000sqft) of Gross Floor Area can review operating capacity by referring to SMMs for Attractions released by STB, and submit refreshed proposals to enquiry@enterprisesg.gov.sg • Please refer to the Assessment Checklist: Requirements for Re-opening Proposal for the list of operational areas to be addressed and measures required for each area. • Groups of customers, including those participating in any organised group activities, MUST be limited to 8 or fewer persons, with at least one-metre spacing between tables or groups. • To reduce crowding, operators should: <ul style="list-style-type: none"> ○ Encourage guests/participants to book appointments in advance; |

¹⁶ Indoor attractions in touch with STB should continue to liaise with STB before reopening their facilities.

¹⁷ Facilities below 50 sqm can admit up to 7 persons. This does not include employees.

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| | <ul style="list-style-type: none"> ○ Implement a queue management system for entry into premises and between activity stations with clear demarcations for one-metre spacing among customers. ● Consider having employees and guests/participants wear disposable gowns, gloves and socks within premises, where practicable. ● Place hand sanitisers near frequently touched surfaces such as grab-bars. ● Regularly clean and disinfect high-touch/interactive equipment and components within the premises. ● Ensure that each activity station is manned and supervised by an employee, where practicable. |
| Unmanned Massage Chairs, Claw Machines, Photobooths, Kiddy Rides | <ul style="list-style-type: none"> ● While using these facilities, customers MUST be at least one metre apart. ● Operators MUST clean and disinfect the massage chairs or machines frequently and between peak periods of usage, and at the end of the day, even if the facilities have self-disinfecting coatings. ● Display signages to guide customers on safe distancing measures while using the facilities. ● Provide hand sanitisers for customers to use before and after their sessions. |
| Pet Grooming | Refer to Operational Guidelines for Pet Establishments Providing Pet Grooming Services and Animal Physiotherapy and Rehabilitation Services (NPARKS) for more details. |
| Preschools and Early Intervention Centres | Refer to Phased Reopening of Preschools and Early Intervention Centres from 2 June 2020 (ECDA) for more details. |
| Sport and Physical Exercise / Activities (Gyms & Fitness Centres) | Refer to Sport Singapore's media releases for updates. |
| Traditional Chinese Medicine (TCM) Clinics | Refer to General Advisory on Good Clinical Practice and Control for TCM Practice (2020) (MOH / Traditional Chinese Medicine Practitioners Board) for more details. |
| Tuition and Enrichment Centres, Childcare Centres | Refer to Press Releases (MOE) for updates. |

RETAIL ESTABLISHMENTS & LIFESTYLE-RELATED SERVICES**Checklist of Safe Management Measures Required for Resumption of Business Activities – Customer-facing Operations**

| Requirement | Useful Evidence to Demonstrate Compliance |
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| <p>To resume business activities, all companies must fulfil these requirements below.</p> <p><i>Note: The Government will take action against errant employers, including the cessation of operations and enforcement.</i></p> | <p>Companies can prepare the following to show that they have fulfilled the requirements:</p> <p><i>Documentation of processes/data, demonstration of practices and sharing of understanding through interviews</i></p> |
| <p>A. Implement safe distancing, crowd and queue management</p> | |
| <p>1. Ensure at least one-metre spacing between groups of patrons (of up to 8 persons).</p> <p>Clearly demarcate queue lines for customers at entrances, cashier counters, weighing counters, fitting rooms and where required, and ensure one-metre spacing between individual customers (e.g. through floor markers).</p> <p>Ensure at least one-metre spacing between groups of patrons at common play areas for children/toddlers/infants within their premises.</p> <p>Have an SOP in place to manage long queues and large crowds outside stores and/or mall.</p> | <p><i>Show or describe what systems or digital solutions have been put in place to manage queues, crowds and to minimise physical contact.</i></p> <p><i>Show or describe SOPs on additional safeguards/ measures in the event a crowd gathers. These may include re-directing customers to other outlets, breaking the queues into several sections, putting up signs that indicate length of queuing time and implementing queue or appointment management systems.</i></p> |
| <p>B. Contact tracing and Health checks</p> | |
| <p>2. The following retail establishments are required to deploy SafeEntry to log the check-in of customers, vendors and visitors to their premises:</p> <ul style="list-style-type: none"> • Malls and large standalone stores; • Large retail stores >930 sqm or 10,000 sqft; • Supermarkets; | <p><i>Show or describe how requirements on SafeEntry and temperature declarations are communicated to customers.</i></p> <p><i>Show or describe how to deal with customers who are unwell.</i></p> |

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| <ul style="list-style-type: none"> • Stores providing personal care and beauty services, as these are higher-risk venues where customers will be unmasked. <p>In early 2021, contact tracing procedures will be further strengthened through the introduction of TraceTogether-only SafeEntry. The above listed retail establishments (with some exceptions listed in paragraph 8.3.4) will be required to deploy TraceTogether-only SafeEntry to log the check-in of customers, vendors and visitors to their premises¹⁸. Retail establishments that will be required to deploy TraceTogether-only SafeEntry in future are advised to ensure that they are able to accept TraceTogether token check-in alongside other modes of SafeEntry check-in as soon as possible.</p> <p>Malls, large standalone stores, supermarkets and stores providing personal care and beauty services must conduct temperature screening¹⁹. Employees must check for visible symptoms²⁰ for customers at entrances²¹. Turn away those with fever and/or who appear unwell²².</p> | |
| C. Cleanliness and Hygiene | |
| <p>3. All employees, customers, delivery personnel and other onsite personnel must put on their masks properly at all times.</p> <p>Product testers and samples for self application and immediate consumption, e.g. perfume testers, make-up testers and unsealed food samples are not allowed. Staff must also not apply the product sample directly on customers.</p> <p>Ensure regular cleaning and disinfection of common spaces and items where applicable:</p> | <p><i>Show or describe cleaning SOPs including steps to upkeep hygiene, schedules and instructions/ cleaning agents, where necessary and applicable.</i></p> |

¹⁸ TraceTogether-only SafeEntry will only be implemented after everyone has had the chance to collect a Token in their constituencies, and a reasonable period of national distribution is achieved. When TraceTogether-only SafeEntry is implemented, individuals entering premises on TraceTogether-only SafeEntry will have to use either their TraceTogether App or TraceTogether Token to check in. Foreigners who are pass holders can register for the TT app using their FIN and/or collect their TT tokens from designated collection points.

¹⁹ Individuals with temperatures above 38 degrees Celsius are considered as having a fever. Supermarkets and stores providing beauty services in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should, however, do so if they operate outside the mall hours.

²⁰ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

²¹ Individuals with temperatures above 38 degrees Celsius are considered to have a fever. Supermarkets and stores providing beauty services in malls need not take the temperature of customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.

²² Except where the individual is entering the permitted premises to seek medical treatment for a specific symptom.

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| <ul style="list-style-type: none">a. Counters and display shelves where customers are served.b. Items such as shopping trolleys/baskets and handrails, which have high human contact.c. Interactive hardware such as iPads, self-checkout kiosks or lift buttons.d. Common play areas for children/toddlers/infants. | |
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JOINT ADVISORY

MR No.: 001/21

Advisory for Phase 3 Re-opening of Food & Beverage Establishments

1. The Multi-Ministry Taskforce (MTF) announced on 14 December that Phase 3 will commence on 28 December 2020, where more activities in the community will resume.
2. To provide a safe environment for customers and workers, food and beverage (F&B) establishments currently in operation must implement [Safe Management Measures \(SMMs\)](#), as required by the Ministry of Manpower (MOM) and comply with the COVID-19 (Temporary Measures) (Control Order) Regulations.
3. In addition, F&B establishments are required to comply with the measures set out by Enterprise Singapore (ESG), Housing & Development Board (HDB), Singapore Food Agency (SFA), Singapore Tourism Board (STB) and Urban Redevelopment Authority (URA) in this document. The information in this document supersedes that in previous advisories or statements.

Phase 3 updates for F&B establishments

4. F&B establishments are to note the following:
 - 4.1. With effect from 28 December 2020, social gatherings are allowed to comprise up to 8 persons, an increase from 5 persons. F&B establishments are correspondingly permitted to seat dining groups of up to 8 persons.
 - 4.2. From early 2021, TraceTogether-only Safe Entry must be implemented at all F&B establishments¹. Under TraceTogether-only SafeEntry, check-in to premises can only be done with the TraceTogether App or physical TraceTogether Token. F&B establishments are thus advised to ensure that they are able to accept TraceTogether Token check-in as soon as possible (see paragraph 6.4 for details).

Resumption of food service operations

¹ Those that only provide takeaway and/or delivery, with no dine-in services, are not required to do so for customers, but are still required to do so for employees, vendors and visitors. Refer to <https://covid.gobusiness.gov.sg/safemanagement/safeentry/> for the list of facilities/places that must deploy SafeEntry.

5. F&B establishments can provide dine-in services, with the exception of establishments with Pubs, Bars, Nightclubs and Discos SFA license categories or SSIC codes starting with 5613.
 - 5.1. Sale and consumption of alcohol in all F&B establishments are prohibited after 2230hrs daily. This includes consumption at any outdoor refreshment area and/or tables/chairs² owned or managed by such establishment. As a best practice, by around 2200hrs, F&B operators should cease the sale of alcohol as a dine-in service and remind patrons to consume their alcohol by 2230hrs.
 - 5.2. F&B establishments may provide their venue for wedding receptions and solemnisations, as well as work-related events by third parties; they are required to comply with the SMMs for these events³. Whilst F&B establishments may host wedding solemnisations, no food or beverages may be served during the solemnisation. Any meal following the solemnisation involving more than 8 persons will be considered a reception. F&B establishments are reminded that a wedding couple is only allowed to hold one reception.

Work-related events

- 5.3. Business-focused work-related events (both non customer-facing and customer-facing⁴) can be held within the workplace premise and third-party venues. Existing guidelines on the respective event venues will apply.
 - 5.3.1. Non customer-facing events:
 - Events held in F&B establishments are subject to a cap of 50 persons or a lower number, depending on venue capacity and safe distancing requirements.
 - At least one-metre spacing between individuals must be maintained at all times.
 - Meals should not be the main feature. Food and drinks, if provided, must be served to seated diners individually. Meal durations should be kept short to minimise the period that individuals are unmasked.
 - Prevailing SMMs as indicated in MOM's Requirements for Safe Management Measures at the workplace⁵ continue to apply.
 - 5.3.2. Customer-facing events:
 - Events organised by F&B establishments within their own F&B 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 at F&B establishments (where the F&B premises now function as a third-party venue) are subject to a cap of 50 persons (excluding service staff) or a lower number, depending on venue capacity and safe distancing requirements. Meals should not be the main feature. Food and drinks, if provided, must be served to seated diners individually. Meal durations should be kept short to minimise the period that individuals are unmasked.

² The furniture should be kept/secured after close of business in such manner to prevent use.

³ Refer to the advisory at the [GoBusiness portal](#) for the SMMs on Marriage Solemnisations and Wedding Receptions.

⁴ Non customer-facing events include conferences, seminars, corporate retreats, etc, while customer-facing events include product launches, F&B establishment openings, marketing/branding events, workshops etc. Events that are substantially recreational or social in nature (e.g. gala dinners, networking functions, company D&Ds) are not permitted.

⁵ Refer to [MOM's Requirements for Safe Management Measures at the Workplace](#).

- Each group must be limited to 8 or fewer persons, with at least one-metre spacing between groups.
 - Food fairs are not permitted.
- 5.3.3. Such events are still not permitted at public and common areas such as mall atriums, public transport nodes, HDB estates and common corridors.
- 5.3.4. Enterprise events are only allowed for work-related reasons. Those that are social or recreational in nature (e.g. Dinner & Dance) are not allowed.

Safe Management Measures – Customer-facing Operations/Front-of-house

6. The following measures apply to all customer-facing operations of F&B establishments:

6.1. **Queue management**

6.1.1. F&B establishments are to clearly demarcate queue lines and must ensure at least one-metre spacing between customers at areas such as entrances and cashier counters (e.g. through floor markers). One-metre spacing must also be maintained between queues and seated diners.

6.2. **Table and seating management**

6.2.1. Each group must be limited to 8 or fewer persons, with at least one-metre spacing between groups⁶. Except for solemnisations, wedding receptions and work-related events, gatherings involving more than 8 persons are not allowed, even if they are split across multiple tables⁷. There should be no mixing or intermingling between groups.

6.2.2. Where tables/seats are fixed, tables/seats should be marked out to accommodate groups of no more than 8, while ensuring at least one-metre spacing between groups.

6.2.3. Self-service buffet lines are not allowed⁸.

6.3. **Crowd management**

6.3.1. Live music, radio broadcasts, all forms of television/video screenings⁹ and other forms of public entertainment¹⁰ such as dancing by customers, darts, karaoke, billiard, pool and snooker in the F&B premises are not allowed.

6.3.2. Recorded music may be played only as soft background music. This must not be louder than 60 decibels. As a gauge, this would be the sound level of a regular conversation.

⁶ F&B establishments may use the bar counters to seat and serve meals to dine-in customers, but must ensure there is at least one-metre spacing between groups of diners.

⁷ Exceptions can only be made if all members of the group are from the same household. These groups can be allowed into the establishment. However, they will need to be seated at multiple tables, with no more than 8 persons per table, and with at least one metre spacing maintained between these groups. Establishments can request to verify diners' claims that they are from the same household, and can reject entry of diners at their discretion.

⁸ This also applies to catering companies providing meals on other premises. Catering companies should also take reference from the allowable settings for food consumption, i.e. MICE, weddings and work-related events.

⁹ Except for advisory videos related to safe management measures. Static images and a carousel of static images on a digital screen (e.g. of menus and promotional items) without sound are not considered to be TV/video screenings.

¹⁰ Public Entertainment activities are as defined under the Public Entertainments Act which includes singing or dancing by customers, game machines and any machine or device by the manipulation of which chances are given of obtaining prizes in money or kind.

6.3.3. Operators of common play areas for children/toddlers/infants in F&B establishments¹¹ must ensure at least one-metre spacing between groups of patrons.

6.4. **Contact tracing**

6.4.1. In early 2021, contact tracing procedures will be further strengthened through the introduction of TraceTogether-only SafeEntry. Under TraceTogether-only SafeEntry, only TraceTogether modes of check-in will be permitted at premises (i.e. TraceTogether Token and TraceTogether App). All F&B establishments will be required to deploy TraceTogether-only SafeEntry to log the check-in of employees, vendors and visitors to their premises¹²; they must also implement TraceTogether-only SafeEntry for customers who dine in on their premises.

6.4.2. For avoidance of doubt, TraceTogether Token check-in is not the same as TraceTogether-only SafeEntry. The former refers to the mode of check-in¹³, while the latter refers to the overall programme which will permit only TraceTogether modes of check-in (including TraceTogether Token check-in). F&B establishments are advised to ensure that they are able to accept TraceTogether Token check-in alongside other modes of SafeEntry check-in as soon as possible, so as to meet the safe management measures required when TraceTogether-only SafeEntry is rolled out nationwide in early 2021.

6.4.3. Those that only provide takeaway and/or delivery, with no dine-in services, are not required to do so.

6.5. **Health checks**

6.5.1. F&B establishments must conduct temperature screening¹⁴ and checks on visible symptoms¹⁵ for customers at entrances, and advise those with fever and/or who appear unwell to visit a doctor before turning them away. Those that only provide takeaway and/or delivery are not required to do so.

6.6. **Cleanliness and hygiene**

6.6.1. F&B establishments must ensure that all employees, customers, delivery personnel and other onsite personnel put on their masks properly at all times, except when eating and drinking. F&B establishments must also ensure that on-site diners do so before food is served and immediately after their meals, as well as when diners move around the establishment.

¹¹ These play areas refer to the facilities provided free-of-charge in the establishments.

¹² TraceTogether-only SafeEntry will only be implemented after everyone has had the chance to collect a Token in their constituencies, and a reasonable period of national distribution is achieved. When TraceTogether-only SafeEntry is implemented, individuals entering premises on TraceTogether-only SafeEntry will have to use either their TraceTogether App or TraceTogether Token to check in. Foreigners who are pass holders can register for the TT app using their FIN and/or collect their TT tokens from designated collection points.

¹³ TraceTogether Token check-in is done by premises scanning the QR codes on the TraceTogether Tokens of customers, vendors and visitors. Refer to <https://go.gov.sg/token-scanning> to find out how to implement Token check-in mode.

¹⁴ Individuals with temperatures above 38 degrees Celsius are considered to be having a fever. F&B establishments with seated diners in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.

¹⁵ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

- 6.6.2. F&B establishments must ensure that common spaces and items, high-touch surfaces (e.g. counters, menus), interactive components (e.g. iPads, smart kiosks), as well as play areas for children/toddlers/infants are frequently cleaned/disinfected.
 - 6.6.3. Any communal amenities (e.g. drink dispensers and common condiments) must not be used. Self-service food samples must not be provided.
- 7. F&B establishments should put up clear signages to remind customers to comply with safe distancing requirements where applicable, and train and deploy service personnel to provide clear communication to customers on safe distancing measures.
 - 8. Refer to **Annex A** for other recommended guidelines.

Safe Management Measures – Workplace Premises¹⁶/Back of House/Kitchen

- 9. To ensure COVID-safe workplaces, F&B establishments should take care of their workers, workplaces and those who may become unwell at their workplaces, as outlined in [MOM's Requirements for Safe Management Measures at the workplace](#).
- 10. For non customer-facing work-related events, food and drinks should preferably not be served or consumed. If deemed necessary for food and drinks to be provided, attendees must be seated one metre apart, served individually, and should minimise contact with one another while unmasked. Prevailing SMMs as indicated in MOM's Requirements for Safe Management Measures at the workplace¹⁷ continue to apply.

Enforcement of measures

- 11. Government agencies will be conducting inspections to check on the proper implementation of the SMMs. **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.**
- 12. Businesses that do not implement or comply with the government's requirements on SMMs may be ineligible for government grants, loans, tax rebates and other assistance, and may also be subject to temporary closures.

Annex A – Other recommended guidelines for customer-facing operations

Annex B – Checklist of Safe Management Measures (customer-facing operations)

Issued by:

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

Updated as of 8 January 2021

¹⁶ Refers to the F&B establishments' back-of-house operations involving employees, including at offices, warehouses and manufacturing facilities.

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

Other recommended guidelines for customer-facing operations

(Note: Additional suggestions for F&B establishments to put in place, where practicable)

A. Reduce physical interaction

- Implement mobile ordering, pre-ordering and electronic payment solutions where possible, to minimise physical contact between customers and employees.

B. Queue Management

- Where practicable, manage queues using electronic reservation systems or take down diner details and call them when there are seats available.
- Where practicable, separate the queues and waiting areas for dine-in customers, takeaway customers and delivery personnel.
- Queueing in groups should be discouraged.

C. Crowd Management

- To minimise socialising/mingling, F&B establishments should take additional steps to manage higher-risk areas (e.g. bar counters or standing tables) where there is a greater likelihood of customers mixing between groups. This may be done by seating customers on stools or clearly demarcating the boundaries for each dining area to ensure separation of at least one metre between groups at all times.
- Operators should take additional steps to manage the capacity within common play areas for children/toddlers/infants (e.g. deploying an employee to man the area), where practicable.

D. Encourage takeaways and home delivery

- F&B establishments should avoid activities that would attract large crowds inside and outside of their premises (e.g. celebrity appearances, aggressive hourly deals).
- Where practicable, collection and delivery from store should be spaced out and contactless¹⁸.
- Take reasonable steps to ensure that delivery personnel observe at least one-metre spacing at all times and do not cluster together.
- Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

E. Cleanliness and hygiene

- Where possible, place hand sanitisers in close proximity to high-touch surfaces and common spaces/items for employees and customers to sanitise their hands. Employees should wash their hands or use hand sanitisers after handling cash and high touch surfaces and devices.
- Where possible, F&B establishments should ensure that tables and chairs are thoroughly cleaned with disinfecting agents¹⁹ after each diner vacates the table.
- Serving utensils should be provided for customers who are sharing food.

¹⁸ Where contactless collection is done, F&B establishments must label the orders clearly for easy pick-up and have arrangements in place such that customers do not handle containers or bags except for their own orders.

¹⁹ List of suggested cleaning products and disinfecting agents can be found at <https://www.nea.gov.sg/our-services/public-cleanliness/environmental-cleaning-guidelines/guidelines/interim-list-of-household-products-and-active-ingredients-for-disinfection-of-covid-19>

- The provision of condiments (e.g. soy sauce, salt and pepper, chilli sauce) and cutleries at self-serve common stations should not be allowed, unless these are individually packed and sealed.
- Condiments and cutleries should be provided to diners only after they are seated or upon request²⁰.

F. Use of F&B establishments as a third-party venue for work-related events

- If an F&B outlet is used as a third-party event space, as a best practice, only one event should be held in the outlet at a time. If not feasible, each third-party event should be clearly demarcated from the others, as well as from the main consumer dine-in area. Each area should be completely separate by either a solid partition (at least 1.8-metre high, from wall to wall); or a minimum three-metre spacing demarcated by continuous physical barriers (e.g. plexiglass screens, barricade tape, queue poles). There should be no mixing or intermingling of guests from separate events.

²⁰ Food stalls and kiosks are allowed to place condiments and cutleries at their stall counters (e.g. in covered containers), as long as these are within sight of and managed directly by the staff.

F&B ESTABLISHMENTS**Checklist of Safe Management Measures Required for Resumption of Business Activities – Customer-facing Operations**

| Requirement | Useful Evidence to Demonstrate Compliance |
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| <p>To resume business activities, all companies must fulfil these requirements below.</p> <p><i>Note: The Government will take action against errant employers, including the cessation of operations and enforcement.</i></p> | <p>Companies can prepare the following to show that they have fulfilled the requirements:</p> <p><i>Documentation of processes/data, demonstration of practices and sharing of understanding through interviews</i></p> |
| <p>A. Restriction on sale and consumption of alcohol</p> | |
| <p>1. Sale and consumption of alcohol in all F&B establishments is prohibited after 2230hrs daily. This includes consumption at any outdoor refreshment area and/or tables/chairs²¹ owned or managed by such establishment.</p> <p>As a best practice, by around 2200hrs, F&B operators should cease the sale of alcohol as a dine-in service and remind patrons on the need to finish up their alcohol by 2230hrs.</p> | <p><i>Share practices and adherence to the restrictions</i></p> |
| <p>B. Implement table and seating arrangement</p> | |
| <p>2. Each table or group must be limited to 8 or fewer persons, with at least one-metre spacing between groups. Where tables/seats are fixed, tables/seats should be marked out to accommodate groups of no more than 8, while ensuring at least one-metre spacing between groups.</p> <p>Where F&B establishment is used as a third-party venue for non-customer facing work-related events, individuals must be spaced one metre apart at all times.</p> <p>Self-service buffet lines are not allowed²².</p> | <p><i>Show seating arrangement / configuration.</i></p> |

²¹ The furniture should be kept/secured after close of business in such manner to prevent use.

²² This also applies to catering companies providing meals on other premises. Catering companies should also take reference from the allowable settings for food consumption (MICE, weddings, work-related events). They must not offer self-service buffet lines, but may offer individually packed options instead.

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| C. Implement queue management | |
| 3. F&B establishments are to clearly demarcate queue lines, and must ensure at least one-metre spacing between customers at areas such as entrances and cashier counters (e.g. through floor markers). One-metre spacing must also be maintained between queues and seated diners. | <i>Show demarcation of queue lines.</i> |
| D. Implement crowd management | |
| <p>4. Live music, radio broadcasts, all forms of television/video screenings²³ and other forms of public entertainment such as dancing by customers, darts, karaoke, billiard, pool and snooker in the F&B premises are not allowed.</p> <p>Recorded music is only limited to soft background music in order to prevent customers from speaking loudly and risk droplet transmission.</p> <p>Ensure at least one-metre safe distancing between groups of patrons at common play areas for children/toddlers/infants within their premises.</p> | <i>Share practices and adherence to the restrictions</i> |
| E. Contact tracing and Health checks | |
| 5. In early 2021, contact tracing procedures will be further strengthened through the introduction of TraceTogether-only SafeEntry. All F&B establishments will be required to deploy TraceTogether-only SafeEntry to log the check-in of employees, vendors and visitors to their premises, as well as for customers who dine in on their premises ²⁴ . F&B establishments are advised to ensure that they are able to accept TraceTogether Token check-in alongside other modes of SafeEntry check-in as soon as possible. Those that only provide takeaway and/or delivery, with no dine-in, are not required to do so. | <p><i>Show how SafeEntry and temperature declarations are communicated to customers.</i></p> <p><i>Show or describe how to deal with diners who are unwell.</i></p> |

²³ Except for advisory videos related to safe management measures. Static images and a carousel of static images on a digital screen (e.g. of menus and promotional items) without sound are not considered to be TV/video screenings.

²⁴ TraceTogether-only SafeEntry will only be implemented after everyone has had the chance to collect a Token in their constituencies, and a reasonable period of national distribution is achieved. When TraceTogether-only SafeEntry is implemented, individuals entering premises on TraceTogether-only SafeEntry will have to use either their TraceTogether App or TraceTogether Token to check in. Foreigners who are pass holders can register for the TT app using their FIN and/or collect their TT tokens from designated collection points.

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| <p>F&B establishments must conduct temperature screening and checks on visible symptoms²⁵ for customers at entrances²⁶, and turn away those with fever and/or who appear unwell.</p> | |
| <p>F. Cleanliness and Hygiene</p> | |
| <p>6. All employees, customers, delivery personnel and other onsite personnel must put on their masks properly at all times, except when eating and drinking. On-site diners should do so before food is served and immediately after their meals, or when moving around the establishment.</p> <p>F&B establishments must ensure that common spaces and items (e.g. utensils placed in common spaces), high-touch surfaces (e.g. counters, menus) and interactive components (e.g. iPads, smart kiosks), as well as any common play areas for children/toddlers/infants within their premises, are frequently cleaned/disinfected.</p> <p>Any communal amenities (e.g. drinks dispensers and common condiments) must not be used. Self-service food samples must not be provided.</p> | <p><i>Show or describe cleaning frequency and steps to upkeep hygiene.</i></p> |

²⁵ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

²⁶ Individuals with temperatures above 38 degrees Celsius are considered to be having a fever. F&B establishments with seated diners in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.