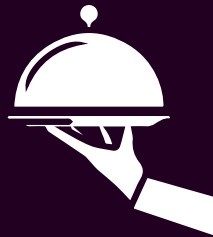


RESUMPTION OF STAFF-SERVED FOOD LINE
EFFECTIVE FROM 12TH APRIL 2021

SAFE MANAGEMENT MEASURES (SMM)



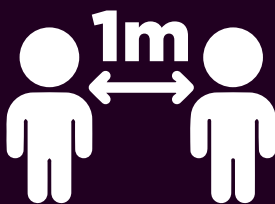
Food to be covered with plastic shields or other forms of barriers



Servers must pick the food items for the diner, and diners are to have no contact with the food in the line



Servers must wear masks and must not handle food with bare hands, while diners must have their masks on when in the food line



F&B business must ensure a one-metre distance between the food line queue and the nearest seated diner



Existing SMM on communal amenities will continue to apply.
(e.g. no self service condiments and cutleries)

Whom does the new rule apply to?

- 1) F&B Establishments
- 2) Work-related events
- 3) MICE Events

Note: Weddings, Funeral Services and social activities within corporate settings are not permitted. F&B should not be offered or consumed at funerals, with the exception of individually packed drinks and tidbits, and individual bento boxes for family members of the deceased who keep vigil at the wake. All other prevailing guidelines apply.



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WORK-RELATED EVENTS

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.

Food served through staff-served food lines must also be served in individual portions. Participants must be seated while consuming. Participants should minimise the time that they are unmasked while eating and drinking.

QUEUE MANAGEMENT

Organizer need to clearly demarcate queue lines and must ensure at least one-metre spacing between guests in front of the served buffet line. (e.g. through floor markers). One-metre spacing must also be maintained between queues and seated customers.

TABLE & SEATING MANAGEMENT

Each group must be limited to 8 or fewer persons, with at least one-metre spacing between groups. Food served through staff-served food lines must also be served in individual portions.

BUFFET LINES SERVED BY STAFF

Food at the food lines will be covered with shields or other forms of barriers to minimize exposure and mitigate food contamination risk.

All food will be picked by catering staff for guests so that to ensure guests do not have contact with the food line.

Food Handling will be with clean fork, tongs, scoop or other suitable utensils.

We shall ensure that guests queuing for food have their masks on at all times. Each food line must not be used to serve participants from different zones at the same time. Separate food lines must be set up for each zone, where practicable. Please refer to the Safe Business Events Framework for details.

Communal amenities for self-service (e.g. drink dispensers and condiment stations) will not be used.