

Advisory on Wearing of Mask or Face Shield by Employees in Food and Beverage (F&B) Establishments

To Operators of F&B establishments

1. With effect from 7 April 2020, all food & beverage (F&B) establishments, including restaurants, hawker centres, coffee shops, food courts and other F&B outlets, will be open only for takeaway or delivery. Eating and drinking in the dining areas will not be allowed.

Wearing of masks

2. There is some evidence that infected people showing no symptoms may infect others. With increased local transmission in Singapore, and the possible presence of undetected cases in the community, food handlers and employees should wear a mask or a face shield while they are working, such as when serving food, taking orders, and accepting payment. This provides them protection from possible transmission from others around them, and also prevents transmission to others should they be infected but asymptomatic.
3. Food handlers and employees can wear disposable or reusable masks or a face shield when they operate at their premises, including the reusable masks that are distributed at the national level from 5-12 April 2020.

Compliance with safe distancing measures

4. Even though dine-in is not allowed, operators must continue to comply with the safe distancing measures that they have put in place at their premises, particularly the management of queues. For instance, operators should advise patrons on waiting times, discourage waiting at their premises, and encourage patrons to either return to collect their food orders or receive them through delivery options.

Persons who are unwell should not work

5. Operators must continue to ensure that their food handlers and employees who are unwell do not work in their premises.

Additional measures to prevent contamination to food

6. Operators and food handlers must continue to implement the practices in the Sanitation and Hygiene Advisory for Food Establishment issued by NEA and SFA.
<https://www.sfa.gov.sg/docs/default-source/default-document-library/advisory-to-food-establishments---revised---3-feb-2020.pdf>
7. Specifically, operators must ensure that food handlers always observe good personal and food hygiene, and do not contaminate the food they serve with spit

or mucus. Food handlers should refrain from talking while serving or preparing food.

Enforcement

8. Enforcement will be taken against operators who do not comply with requirements in the advisory.

Singapore Food Agency (SFA)

As of 6 April 2020
