

## GUIDELINES FOR HOME-BASED FOOD BUSINESSES

---

Home-based food businesses are required to strictly abide by the safe management measures listed below. The measures are necessary to limit interaction between sellers, delivery personnel and customers. This will help minimise the risks of COVID-19 transmission.

1. **Delivery/collection modes may include self-collection by customer, and delivery by business owner and third-party delivery companies. The following safe management measures should be observed:**
  - a. **Ensure contactless delivery/collection** – A safe distance of at least 1 metre must be maintained between the seller and the delivery person or buyer at all times. Sellers are required to wear a mask (even if at home entrance) during the collection/pick-up. Place or hang the food on the door/gate outside the unit and avoid face-to-face interaction as far as possible.
  - b. **Collection of food must be by appointment**– Collection time should be spread out and only one person (buyer or delivery person) should be collecting at a time. There should not be any bunching up. No one should be waiting or queuing at common areas.
  - c. **Use cashless payment methods** – No physical exchange of cash. Use cashless payment methods, e.g., PayNow, bank transfers, etc.
  - d. **Use digital tools to enable speedier contact tracing** – The seller, delivery person and buyer are encouraged to download and actively use the TraceTogether app. The Singapore Food Agency may require other apps to be downloaded and used. More details will be provided in due course.
2. **Deploy the SafeEntry system to log the check-in and out of customers, clients, visitors entering their premises** – Home-based businesses that involve customers entering one's home for a prolonged period, e.g. private dining, will be required to implement SafeEntry.
3. **Food handlers are to observe food safety and hygiene practices during food preparation (See Annex A).**

**Food Safety & Hygiene Practices**

Food-related HBB should also comply with the *Guidelines on Food Safety & Hygiene Practices for Residents Preparing Food under the HDB/URA's Home-based Small Scale Business Scheme* (updated as on 29 April 2020) on food handling and preparation [[https://www.sfa.gov.sg/docs/default-source/food-retailing/sfa-good-food-hygiene-tips-for-residents-preparing-food-under-hdb-ura-guidelines.pdf?sfvrsn=9998cd1a\\_16](https://www.sfa.gov.sg/docs/default-source/food-retailing/sfa-good-food-hygiene-tips-for-residents-preparing-food-under-hdb-ura-guidelines.pdf?sfvrsn=9998cd1a_16)].



**Issued by the Singapore Food Agency**  
**Date: 19 June 2020**