

Dining in at F&B outlets during Phase Two

Singapore begins Phase Two of its re-opening on Friday, with a greater easing of restrictions to allow more business and social activities to resume.

Virtually the entire economy will be reopened, although there are still strict limits on the number of people who can get together. Safe distancing is also a must. The Ministry of Trade and Industry (MTI), Ministry of Manpower (MOM) and Enterprise Singapore (ESG) answer some common questions on dining in at F&B outlets, which is allowed from today.



As a customer, what Safe Management Measures should I expect at restaurants and cafes?

F&B outlets must have in place Safe Management Measures to protect customers and staff from the risk of Covid-19 transmission. Restaurants, cafes and other outlets that serve dine-in customers are required to make sure customers check in and check out using SafeEntry to facilitate the efficient collection of information for contact tracing. You will also be required to have your temperature taken, unless the restaurant is in a mall, which would already be doing so. If the restaurant operates outside the mall's operating hours, the restaurant needs to conduct temperature screening.

Customers are only allowed to dine in a group of no more than five people, with at least one-metre spacing between groups or tables. Making reservations and avoiding dining during peak hours will help reduce queues and crowds, as well as reduce the risk of Covid-19 transmission.

Customers should expect that F&B outlets maintain good standards of hygiene such as cleaning tables between each group of customers and using hand sanitisers after handling cash or high-touch surfaces and devices. Serving utensils should also be provided for customers who are sharing food.

Are businesses required to take the temperature of customers at food kiosks?

Temperature screening is not required for customers of kiosk outlets which only provide takeaway and/or delivery, where there is negligible or transient interaction with customers. However, food kiosk operators should be trained to ensure that safe management practices are implemented and communicate them to customers (e.g. maintaining at least one-metre distancing between customers in the queue).

For more Safe Management Measures and sector-specific requirements:
<https://covid.gobusiness.gov.sg/safemanagement/general> ("Safe Management Requirements")

For info on SafeEntry:
go.gov.sg/safeentry-visitor-management-system

Queries?
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