

## Health measures to be observed by restaurants and coffee shops to mitigate the spread of COVID-19



An infrared thermometer must be used to check the temperature of staff and customers before entering the premises. Any staff member or customer with a temperature of 37.5°C or higher will be denied entry and asked to immediately leave the restaurant or coffee shop and call 444.



If a staff member or a customer exhibits any symptoms associated with COVID-19 upon arrival at the restaurant or coffee shop, he will be denied entry and asked to immediately leave the premises and call 444.



Restaurants and coffee shops must encourage advance reservations, but may allow entry for guests without reservations, provided that social distancing guidelines may still be met.



Restaurants and coffee shops must record contact information, date, and time of visit for each reservation. One member of each reservation or group may serve as the point of contact for the entire group or reservation. The venue must hold these contact details for 30 days from the date of the reservation.



Customers using the 'BeAware' application with location access activated do not need to register their personal details.



If the restaurant or coffee shop cannot seat a customer for any reason, the customer must wait outside the premises until they can be seated.



At least 70% alcohol-based hand sanitizers must be provided at various areas, including but not limited to, the entrance, dining tables and restrooms.



Paper napkins should be made available.



Reusable tables cloths, place mats and napkins must be washed after each customer. Towels must be washed with water of at least °80C. It is preferable to use single-use table clothes.



Individuals who are dining in restaurants or cafes must wear a face mask upon entering and exiting the premises; those not complying will be denied entry.



Increase the number of trash receptacles and frequency of trash pickup to accommodate increased use.



Shared condiments (such as salt, pepper, sugar, ketchup and mustard) must be removed from tables and served in single-use sachets and tins.

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### Staff

- Any staff with symptoms associated with COVID-19 is not allowed to work in the restaurant or coffee-shop.
- Staff must regularly wash their hands with soap and water for at least 20 seconds and immediately if their hands become visibly soiled.
- Staff must wear gloves at all times. Gloves must be replaced if they become visibly soiled, ripped or whenever the employee uses the restroom.
- Staff must wear a face mask at all times.
- Where feasible, restaurants and coffee shops must stagger staff shifts to ensure that only essential staff are on each shift.



### Seating

- There must be a 2m distance between the edge of tables and in all four directions, permitting only 50% of the table's capacity to be used, with a maximum of six customers per table.
- It is permitted for a maximum of 30 people to sit inside restaurants, cafes and food courts.
- All restaurants and cafes must discontinue self-service options. Food and drinks must be delivered to the table by a staff member.
- Ordering at the service counter is only permitted in food courts.
- The distances between the table edges and the public walkways in the malls must be at least two meters.
- Staff must minimize close contact with the customer as much as possible.



### Food and beverage handling and preparation

- Food servers must maintain a 1m distance between themselves and customers at all times.
- Must wash hands with soap and water regularly for at least 20 seconds, particularly before beginning to prepare food, during preparation, and after finishing.
- Gloves must be used to avoid direct hand contact with ready-to-eat foods.
- Only pre-wrapped disposable cutlery, straws, stir sticks, chopsticks or toothpicks can be provided to customers.
- Must ensure that fruits and vegetables are thoroughly washed before they are cut and cooked.

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### Disinfecting

- In food preparation areas, utilize only appropriate food service chemicals.
- Sanitize high-contact areas at least twice a day, or after each use.
- Clean and disinfect tables and seats after each use.
- Clean and disinfect surfaces that touch food after each use.

- Use disposable menus or sanitize menus after each use.

- Thoroughly clean restrooms at least twice a day and ensure adequate sanitary supplies (e.g., soap, toilet paper, at least 70% alcohol-based hand sanitizer) are restocked throughout the day.

- Must not use disinfecting wipes to sanitize more than one surface; ensure the use of one wipe per item or area and discard after each use or when visibly soiled.

- Restaurants and coffee shops must use dishwashers at the highest temperature available. If a restaurant doesn't have a dishwasher, they can only use disposable plates and cups.



Restaurants and coffee shops, in accordance with the provisions of this decree, are subject to inspection by the concerned government entities to ensure their compliance with health regulations.



Customers must be encouraged to use electronic and contactless payments.



Any restaurant or coffee shop not abiding by the conditions and obligations stipulated in this decree will be closed.