



MARITIME AND PORT AUTHORITY OF SINGAPORE

PORT MARINE CIRCULAR NO. 28 OF 2020

18 June 2020

Pleasure Craft Community

PLEASURE CRAFT MOVEMENTS IN THE PORT OF SINGAPORE DURING PHASE TWO OF POST-CIRCUIT BREAKER

1. On 15 June 2020, the Multi-Ministry Taskforce announced the transition to Phase Two of re-opening after 18 June 2020, 2359H. Most business activities will be allowed to resume subject to safe distancing measures.
2. In line with Phase Two of re-opening, the restriction of pleasure craft movements for leisure/cruising purposes within the port limits of Singapore will be lifted from 19 June 2020, pursuant to section 43(c) of the Maritime and Port Authority of Singapore Act.
3. All pleasure craft¹ when operating must comply with the safe distancing measures (please refer to Singapore Ministry of Health's press release dated 15 June 2020 attached as **ANNEX A**). Any gathering onboard the pleasure craft should not exceed five persons. This does not include the master/crew employed to operate the craft. All personnel onboard shall practise safe distancing by keeping at least one metre apart.
4. The pleasure craft should institute SafeEntry for contact tracing purposes. If SafeEntry is not possible, the craft must maintain a record of the passenger and crew manifest². In addition, temperature screening³ and checks on visible respiratory symptoms⁴ must be conducted before any person boards the craft. Persons with fever

¹ All pleasure craft refers to MPA-licensed pleasure craft and visiting yachts, if not otherwise stated.

² The passenger/crew manifest shall provide details such as name of passenger/crew, last four digits of NRIC/passport number/FIN and contact number.

³ Individuals with temperature above 37.5 degrees Celsius are considered as having a fever.

⁴ These symptoms include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

and/or who appear unwell should not board the craft and should seek medical attention immediately.

5. Pleasure craft licensed for commercial use (prefix SZH) operating dining cruises are required to comply with the measures for Food & Beverage Establishments, where applicable (please refer to **ANNEX B**).

6. Social responsibility is critical in slowing the transmission of the virus. We urge everyone to uphold good personal hygiene and safe distancing measures such as washing hands regularly, wearing a mask when leaving the house, avoid outdoor activities if feeling unwell and see a doctor to prevent any potential transmission of illness to others. The SafeEntry should be used when required and one should check in and out using the TraceTogether application. Seniors who are especially vulnerable, should continue to exercise caution and stay at home as much as possible. More details on the safety measures to be taken can be found at (<https://www.gov.sg/article/moving-into-phase-2-what-activities-can-resume>)

7. For clarifications, please write to Duty Officer, Marine Safety Control Centre, email: pms@mpa.gov.sg or contact Tel: +65 6325 2488/9.

8. We thank the pleasure craft community for their support, and remind all to remain disciplined and vigilant to achieve COVID-safe Singapore.

CAPT KEVIN WONG
PORT MASTER
MARITIME AND PORT AUTHORITY OF SINGAPORE

MOH'S PRESS RELEASE ON MOVING INTO PHASE TWO OF RE-OPENING, DATED 15 JUNE 2020



MINISTRY OF HEALTH
SINGAPORE

Press Release

The Multi-Ministry Taskforce has assessed the situation and decided to start Phase Two after 18 June 2020, 2359 hours. Community infection rates have remained generally stable despite the increase in workplace activity in Phase One of re-opening. The incidence of cases in migrant worker dormitories has also declined, and there are no new large clusters emerging.

2. In this next phase, our goal is to ensure that efforts taken during the circuit breaker period and Phase One of reopening are sustained. By limiting close contact among individuals, while maintaining hygiene and safe management principles, we will be able to resume more activities without substantially raising the risk of new clusters of infections.

Approach for Phase Two

3. Apart from a small list of exceptions, Phase Two will see the resumption of most activities, subject to the following safe distancing principles:

a. As a default, measures should be put in place to ensure that individuals maintain safe distancing of at least one metre at all times.

b. Where not feasible or practical to apply one metre safe distancing between individuals, this one metre requirement can instead be enforced between groups, with each group made up of not more than five persons, and with no mixing between groups. Other safe management measures should also be in place.

4. Similarly, small-group social gatherings of up to any five persons can also resume. Within the home, households may receive up to five visitors at any one time.

Activities to be Resumed

5. After 18 June, 2359 hours, retail businesses may re-open their physical outlets. Food and beverage dine-in will also be allowed to resume, subject to liquor sales and consumption ceasing at 2230 hours. However, live music and television and video screenings will not be allowed in all F&B outlets at this stage. Larger public venues with high human traffic such as malls and large standalone retail outlets will be subject to capacity limits, and operators will be required to prevent crowds or long queues from building up within and in the immediate vicinity of their premises.

6. Personal health and wellness, and home-based services will also be allowed to resume. Registered clubs and societies will be allowed to operate at their registered premises. Tuition and other private enrichment classes can resume, with the exception of singing or voice training classes. All other healthcare services, including eldercare services in the community, individual health screening and aesthetic services, will resume with safe distancing measures in place. Face-to-face visitations at residential facilities for the elderly (including nursing homes, welfare homes, sheltered homes and adult disability homes) will also resume with precautionary measures in place.

7. Sports, parks and other public facilities will also open. These include playgrounds, beaches, lawns and fields, stadia, swimming complexes, sports halls, hardcourts, gyms, fitness studios, bowling centres and function rooms. This applies also to similar facilities in private settings such as condominiums and clubs.

8. The complete list of businesses that are allowed to operate can be found on MTI's website (<https://covid.gobusiness.gov.sg/permittedlist/>). Businesses in this list do not need to apply for an exemption before resuming operations.

9. However, they are required to submit the number of workers who are working on-site via the GoBusiness portal (<https://covid.gobusiness.gov.sg>) within two weeks of the date of resumption of on-site operations. In the interest of reducing physical contact between individuals, telecommuting must remain the default for all businesses where feasible.

10. In settings run by permitted businesses, such as for F&B dining-in or classes where individuals come together for activities, the one metre safe distancing requirement may be waived only if each group is made up of not more than five persons, and subject to overall safe management measures as indicated earlier.

11. Further guidance for various sectors will be provided by the relevant agencies in the coming days, leading up to the start of Phase Two. Businesses and organisations are reminded to play their part to keep Singapore safe. Should they be unable to meet safe management principles, businesses and organisations can engage relevant agencies to seek approval for alternative safe distancing measures. Such businesses and activities should only open when they are ready. Businesses and organisations found to be flouting safe management principles may be required to close.

Exceptions

12. While the vast majority of activities will be allowed to resume at the start of Phase Two, the resumption of a small number of activities will take more time. These are activities or settings where large numbers of people are likely to come into close contact, often in enclosed spaces, and for prolonged periods of time. Overseas and local experience has shown that these settings can spawn large clusters of infections, given the number of close contacts between individuals in the course of such activities.

13. Such activities and settings include:

- a. Religious services and congregations;
- b. Large cultural venues such as libraries and museums;
- c. Large-scale events and venues, such as conferences, exhibitions, concerts and trade fairs; and
- d. Entertainment venues such as bars, nightclubs, karaoke outlets, cinemas, theatres, as well as indoor and outdoor attractions.

14. Government agencies have begun to engage relevant businesses and organisations on possible safe management measures to be taken for these activities or settings. Agencies will advise these organisations on the approval processes and timelines for their resumption at a later date, depending on the ability and readiness of the organisation to implement these measures.

Guidelines of Specific Activities and Settings

15. Apart from the safe management principles, specific rules will apply to the following events and settings:

a. **Weddings.** Added flexibility will be given for weddings. Wedding solemnizations at home and at ROM or ROMM may take place with up to ten persons (excluding the Solemnizer). At other venues, they may take place with up to twenty persons (excluding the Solemnizer), subject to the venue's capacity limit based on safe management principles.

b. **Wakes and Funerals.** For wakes and funerals, up to twenty persons may be present at any one time.

c. **Workplaces.** The current safe management measures for workplaces will continue to apply. Employers must continue to ensure that there are no social gatherings between employees, and safe distancing of at least one metre is maintained at all times.

d. **Schools and Institutes of Higher Learning (IHLs).** Students from all levels will return to school daily from 29 June 2020. IHLs have been conducting most lessons online, except for practical and laboratory-based lessons, and will gradually increase the number of students back on campus for face-to-face learning. The Ministry of Education will share more details later this week.

Role of the Public

16. With the range of activities resuming in Phase Two, the number of close contacts between individuals will increase. More new community cases should be expected. To keep the number of new cases under control, it is critical that we continue to exercise caution. All of us must adhere to safe management principles, and we should avoid businesses or activities that fail to comply.

17. At the same time, we must practise social responsibility in upholding good personal hygiene and safe distancing measures - wash our hands regularly, wear a mask wherever we go, and see a doctor immediately when we are sick. We should also check-in and check-out on SafeEntry when required, and download and install the TraceTogether app on our phones.

18. While the scope for meeting friends and family members has been increased, we urge everyone to continue exercising personal responsibility. They should protect themselves and their families by keeping their daily number of contacts small and preferably limited to a regular circle of close contacts. As seniors are especially vulnerable, they should continue to exercise extra caution and stay at home as much as possible.

19. Individually, these are steps that everyone can take to protect ourselves and our loved ones. Collectively, these actions will make all the difference in keeping COVID-19 at bay.

Toward a Safe and Sustainable Re-opening – Everyone Plays a Part

20. Phase Two is a significant step in moving towards a new COVID-safe normal. The Multi-Ministry Taskforce will continue to monitor the situation closely, with the aim of continuing to ease measures, until we reach a new normal in **Phase Three**. Our goal is to re-open our economy and society progressively, while controlling the infection and providing maximum protection for vulnerable groups, such as our seniors and those with medical conditions.

21. Meanwhile, we must all adjust our expectations, lifestyles and norms, as we are not going back to the way things were before COVID-19. Let us continue to stay disciplined and vigilant, and not let all our previous efforts go to waste. Together, let us find the resilience within ourselves, the solidarity with each other, and the fortitude as a society to embark on this collective journey to achieve a COVID-safe Singapore.



JOINT ADVISORY

MR No.: 048/20

Advisory for Phase 2 Re-opening of Food & Beverage Establishments

1. The Multi-Ministry Taskforce (MTF) announced on 19 May that Singapore would exit the [Circuit Breaker from 2 June and resume activities in three phases](#). On 15 June, the MTF announced that Phase 2 will commence on 19 June. Apart from a short list of exceptions, Phase 2 will see the resumption of most activities, including the reopening of food and beverage (F&B) establishments selling predominantly beverages and resumption of dine-in services.
2. To provide a safe environment for customers and workers, F&B establishments currently in operation, and those that will reopen in Phase 2, must implement [Safe Management Measures](#), as required by the Ministry of Manpower (MOM) and comply with the COVID-19 (Temporary Measures) (Control Order) Regulations.
3. In addition, F&B establishments are required to comply with the measures set out by Enterprise Singapore (ESG), Housing & Development Board (HDB), Singapore Food Agency (SFA), Singapore Tourism Board (STB) and Urban Redevelopment Authority (URA) in this document. The information in this document supersedes that in previous advisories or statements.

Resumption of food service operations

4. For Phase 2:
 - 4.1. Standalone F&B establishments predominantly selling beverages can resume operations.
 - 4.2. F&B establishments¹ can provide dine-in services, provided there is no provision of Public Entertainment².
 - 4.3. Sales and consumption of alcohol in all F&B establishments will be prohibited after 2230hrs daily.

¹ These would be F&B establishments that are issued food shop licences by SFA, with the exception of those with SFA food shop licences under the Pubs, Bars, Nightclubs and Discos categories.

² Public Entertainment activities are as per defined under the Public Entertainments Act.

5. The list of businesses that are allowed to operate from 19 June 2020 can be found on MTI's website (<https://covid.gobusiness.gov.sg/permittedlist/>). Businesses in this list do not need to apply to MTI for exemption before resuming operations. They are required to submit the number of workers who are working on-site using the GoBusiness portal (<https://covid.gobusiness.gov.sg>) within two weeks of the date of resumption of on-site operations.

Safe Management Measures – Customer-facing Operations/Front-of-house

6. The following measures apply to all customer-facing operations of F&B establishments:
- 6.1. **Table and seating management**
 - 6.1.1. Each table or group must be limited to 5 or fewer persons, with at least one-metre spacing between tables or groups³.
 - 6.1.2. Where tables/seats are fixed, tables/seats should be marked out to accommodate groups of no more than 5, while ensuring at least one-metre spacing between groups.
 - 6.1.3. Self-service buffet lines must be suspended⁴.
 - 6.2. **Queue management**
 - 6.2.1. F&B establishments are to clearly demarcate queue lines, and must ensure at least one-metre spacing between customers at areas such as entrances and cashier counters (e.g. through floor markers).
 - 6.3. **Crowd management**
 - 6.3.1. Live music, radio broadcasts and all forms of television/video screenings and other forms of public entertainment such as dancing, darts or karaoke are not allowed.
 - 6.3.2. All common play areas for children/toddlers/infants in F&B establishments must be closed.
 - 6.4. **Contact tracing**
 - 6.4.1. F&B establishments with seated diners must implement SafeEntry⁵ for customers and visitors. Those that only provide takeaway and/or delivery, where there is negligible or transient interaction with customers, are not required to do so.
 - 6.5. **Health checks**
 - 6.5.1. F&B establishments with seated diners must conduct temperature screening⁶ and checks on visible symptoms⁷ for customers at entrances, and advise those with fever and/or who appear unwell to visit a doctor

³ F&B establishments may use the bar counters to seat and serve meals to dine-in customers, but must ensure there is at least one-metre spacing between groups of diners.

⁴ This also applies to catering companies providing meals on other premises. They must not offer self-service buffet line, but may offer individually packed options instead.

⁵ More information on SafeEntry and a full list of places where SafeEntry must be deployed can be found at <https://www.safeentry.gov.sg/deployment>. Businesses should note that SafeEntry can be done via QR code/NRIC scanning, or manual entry of NRIC number & particulars through a dedicated device. Businesses should not decline entry to visitors unless the individual does not use SafeEntry QR or SafeEntry NRIC application and refuses to provide particulars to assist with manual entry.

⁶ Individuals with temperatures above 38 degrees Celsius are considered to be having a fever.

⁷ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

before turning them away⁸. Those that only provide takeaway and/or delivery are not required to do so.

6.6. Cleanliness and hygiene

- 6.6.1. All employees, customers, delivery personnel and other onsite personnel must put on their masks properly at all times⁹, except when eating and drinking.
 - 6.6.2. F&B establishments must ensure that common spaces and items (e.g. utensils placed in common spaces), as well as high-touch surfaces (e.g. counters, menus) and interactive components (e.g. iPads, smart kiosks), are frequently cleaned/disinfected.
 - 6.6.3. Any communal amenities (e.g. drinks dispensers and common condiments), as well as self-service food samples, must not be used.
7. F&B establishments should put up clear signages to remind customers of the above measures (in Para 6) where applicable, and train and deploy service personnel to provide clear communication to customers on safe distancing measures.
 8. Refer to **Annex A** for other recommended guidelines.

Safe Management Measures – Workplace Premises¹⁰/Back of House/Kitchen

9. To ensure COVID-safe workplaces, F&B establishments should take care of their workers, workplaces and those who may become unwell at their workplaces, as outlined in MOM's Requirements for Safe Management Measures at the workplace. Refer to [MOM's website](#) for greater details and **Annex B** for a summary of these measures.

Enforcement of measures

10. Government agencies will be conducting inspections following Phase 2 reopening to check on the proper implementation of the Safe Management Measures. **Under the COVID-19 (Temporary Measures) Act passed in Parliament on 7 April 2020, first-time offenders will face a fine of up to S\$10,000, imprisonment of up to six months, or both. Subsequent offences may face a fine of up to S\$20,000, imprisonment of up to twelve months, or both.**
11. Businesses that do not implement or comply with the government's requirements on safe management measures may be ineligible for government grants, loans, tax rebates and other assistance.

Annex A – Other recommended guidelines for customer-facing operations

Annex B – Summary of Safe Management Measures required at the workplace premises

Annex C – Checklist of Safe Management Measures (customer-facing operations)

Issued by:

**Enterprise Singapore
Housing & Development Board**

⁸ F&B establishments with seated diners in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.

⁹ Under the COVID-19 (Temporary Measures) (Control Order) Regulations 2020, every individual must wear a mask over the individual's nose and mouth at all times when the individual is not in his or her ordinary place of residence. Refer to MOH's latest guidance for use of masks and face shields at <https://www.moh.gov.sg/news-highlights/details/guidance-for-use-of-masks-and-face-shields>.

¹⁰ Refers to the F&B establishments' back-of-house operations involving employees, including at offices, warehouses and manufacturing facilities.

Other recommended guidelines for customer-facing operations

(Note: These are additional suggestions for F&B establishments to put in place, where practicable)

A. Reduce physical interaction

- Implement mobile ordering, pre-ordering and electronic payment solutions where possible, to minimise physical contact between customers and employees.

B. Queue Management

- Where practicable, manage queues using electronic reservation systems or take down diner details and call them when there are seats available.
- Where practicable, separate the queues and waiting areas for dine-in customers, takeaway customers and delivery personnel.
- Queueing in groups should be discouraged.

C. Crowd Management

- F&B establishments should take additional steps to manage higher-risk areas (e.g. bar counters or standing tables) where there is a higher likelihood of customers mixing between groups, to minimise socialising/mingling. This may be done by seating customers on stools or clearly demarcating the boundaries for each dining area to ensure separation of at least one metre between groups at all times.

D. Encourage takeaways and home delivery

- F&B establishments should avoid activities that would attract crowds in and outside of their premises (e.g. providing special discounts or offers for dine-in), for at least 2 weeks from Phase 2 reopening.
- Where practicable, collection and delivery from store should be spaced out and contactless¹¹.
- Take reasonable steps to ensure that delivery personnel observe at least one-metre spacing at all times and do not cluster together.
- Refer to the [Advisory for Delivery Businesses](#) for guidelines on delivery requirements.

E. Cleanliness and hygiene

- Where possible, place hand sanitisers in close proximity to high-touch surfaces for employees and customers to sanitise their hands. Employees should wash their hands or use hand sanitisers after handling cash and high touch surfaces and devices.
- Where possible, F&B establishments should ensure that tables and chairs are thoroughly cleaned with disinfecting agents¹² after each diner vacates the table.
- Serving utensils should be provided for customers who are sharing food.

¹¹ Where contactless collection is done, F&B establishments must label the orders clearly for easy pick-up and have arrangements in place such that customers do not handle containers or bags except for their own orders.

¹² List of suggested cleaning products and disinfecting agents can be found at <https://www.nea.gov.sg/our-services/public-cleanliness/environmental-cleaning-guidelines/guidelines/interim-list-of-household-products-and-active-ingredients-for-disinfection-of-covid-19>

Summary of Safe Management Measures required at the workplace premises

The Ministry of Manpower (MOM), the National Trades Union Congress (NTUC), and the Singapore National Employers Federation (SNEF) have issued details of the Safe Management Measures for employers to resume operations. These requirements are meant for general workplace settings.

Refer to [MOM's website](#) for full details.

A. Take care of your workers

- Actively enable employees to work from home. Working from home must remain the default for all businesses where feasible.
- For job roles or functions where employees cannot work from home, employers should stagger work and break hours, and implement shift or split team arrangements.
- There should be no cross-deployment or interaction between employees in different shifts, teams or worksites, even outside of work. If cross-deployment cannot be avoided (e.g. due to the nature of the job), additional safeguards must be taken to minimise the risk of cross infection.
- Wear masks and other necessary personal protective equipment at the workplace and observe good personal hygiene. Employees should keep their masks on at all times except when eating.

B. Take care of the workplace

- Use the SafeEntry visitor management system to record all personnel (including employees, vendors, and visitors) entering the workplace¹³.
- F&B establishments are encouraged to reduce the number of employees on-site, particularly for smaller premises, in order to allow for safe distancing. Where physical interaction cannot be avoided, precautions should be taken to ensure clear physical spacing of at least one metre between all personnel at all times, including at common areas and during break/meal times.
- Step up cleaning of workplace premises and provide cleaning and disinfecting agents like soap and sanitisers at common areas and to frontline personnel.

C. Take care of workers who become unwell at the workplace

- Ensure regular checks for temperature and respiratory symptoms for all onsite employees and visitors (e.g. vendors and contractors), twice daily, or where relevant. Employers must be able to demonstrate that these checks are in place during inspections.

D. Implement a system of Safe Management Measures

- Employers must appoint Safe Management Officer(s) (SMO) to assist in the implementation, coordination and monitoring of the Safe Management Measures at the workplace. Employers must provide appointed SMOs with adequate instruction, information and supervision as is necessary for them to fulfil their required duties.

¹³ For the full list of workplaces where SafeEntry must be deployed, please refer to <https://www.safeentry.gov.sg/deployment>.

F&B ESTABLISHMENTS**Checklist of Safe Management Measures Required for Resumption of Business Activities – Customer-facing Operations**

Requirement	Useful Evidence to Demonstrate Compliance
<p>To resume business activities, all companies must fulfil these requirements below.</p> <p><i>Note: The Government will take action against errant employers, including the cessation of operations and enforcement.</i></p>	<p>Companies can prepare the following to show that they have fulfilled the requirements:</p> <p><i>Documentation of processes/data, demonstration of practices and sharing of understanding through interviews</i></p>
<p>A. Implement table and seating arrangement</p>	
<p>1. Each table or group must be limited to 5 or fewer persons, with at least one-metre spacing between tables or groups.</p> <p>Where tables/seats are fixed, tables/seats should be marked out to accommodate groups of no more than 5, while ensuring at least one-metre spacing between groups.</p> <p>Suspend self-service buffet lines within the establishment¹⁴.</p>	<p><i>Show seating arrangement / configuration.</i></p>
<p>B. Implement queue management</p>	
<p>2. For queues, F&B establishments are to clearly demarcate queue lines, and must ensure at least one-metre spacing between customers at areas such as entrances and cashier counters (e.g. through floor markers).</p>	<p><i>Show demarcation of queue lines.</i></p>
<p>C. Implement crowd management</p>	
<p>3. Live music, radio broadcasts and all forms of television/video screenings and other forms of public entertainment such as dancing, darts or karaoke are not allowed.</p>	<p><i>Share practices and adherence to the restrictions</i></p>

¹⁴ This also applies to catering companies providing meals on other premises. They must not offer self-service buffet line, but may offer individually packed options instead.

<p>All common play areas for children/toddlers/infants in F&B establishments must be closed.</p>	
<p>D. Contact tracing and Health checks</p>	
<p>4. F&B establishments with seated diners must implement SafeEntry for customers and visitors.</p> <p>F&B establishments with seated diners must conduct temperature screening and checks on visible symptoms¹⁵ for customers at entrances¹⁶, and turn away those with fever and/or who appear unwell.</p>	<p><i>Show how SafeEntry and temperature declarations are communicated to customers.</i></p> <p><i>Show or describe how to deal with diners who are unwell.</i></p>
<p>E. Cleanliness and Hygiene</p>	
<p>5. All employees, customers, delivery personnel and other onsite personnel must put on their masks properly at all times, except when eating and drinking.</p> <p>F&B establishments must ensure that common spaces and items (e.g. utensils placed in common spaces), as well as high-touch surfaces (e.g. counters, menus) and interactive components (e.g. iPads, smart kiosks), are frequently cleaned/disinfected.</p> <p>Any communal amenities (e.g. drinks dispensers and common condiments), as well as self-service food samples, must not be used.</p>	<p><i>Show or describe cleaning frequency and steps to upkeep hygiene.</i></p>

¹⁵ Notable visible symptoms to look out for include: (a) coughing; (b) sneezing; (c) breathlessness; and (d) a runny nose.

¹⁶ Individuals with temperatures above 38 degrees Celsius are considered to be having a fever. F&B establishments with seated diners in malls need not conduct temperature screening and checks on visible symptoms for customers if the mall is already doing so. They should however do so, if they operate outside the mall hours.