

## **GUIDELINES FOR DINE-IN SERVICES AT FOOD PREMISES**

- 1. This document provides guidelines for the re-opening of business premises and updates to current business operations including activities permitted during the Transition Phase of the National COVID-19 Recovery Framework.
- 2. The Transition Phase will begin on 19 November 2021 and among the measures that can be implemented is the re-opening of workplaces and business premises in stages with some restrictions still in place to prevent severe cases of infections, hospitalization and deaths due to COVID-19.
- 3. The Transition Phase approach will ensure compliance with the COVID-19 Control Measures, encourage the use of Antigen Rapid Test (ART) as a measure of early detection of the infection and introduce different restrictions for vaccinated and unvaccinated individuals.
- 4. The COVID-19 Control Measures are as follows:
  - a) Use of BruHealth App
  - BruHealth Registration : All premises must register for a BruHealth QR code that is printed and placed at the entrance area.
  - Employees registration : Owners are required to ensure all their employees are registered in the BruHealth App. The employees are required to scan in/out when they arrive/leave the work premises.
  - Scan the BruHealth
     Code
     Premise owners must ensure that all individuals entering the premise scan their BruHealth App upon entry (including all employees / staff / volunteers).
  - BruHealth Code Colour : Premise owners must ensure that only individuals with BruHealth green and yellow codes are allowed to enter.



The individual's identity card must also be checked for verification.

- b) Complete Vaccination
   Premise owners must ensure that all employees / staff / volunteers who are eligible to be vaccinated (no medical contraindications) have been fully vaccinated. An individual is considered to have been fully vaccinated if he or she has received **two doses** of the vaccine in the World Health Organization (WHO) Emergency Use List or a vaccine approved by the Brunei Darussalam Medicines Control Authority (BDMCA). Vaccination status in the BruHealth app, International Vaccination Certificate or Prophylaxis Book (Yellow Book) or other acceptable vaccination record can be shown to the company management or event organiser as proof of vaccination.
- c) Social distancing Adopt social and physical distancing measures of at least 1.5 metres between individuals if possible.
- d) Premise Ventilation Owners must ensure adequate ventilation of their premises.
- e) Business Continuity
   Protocols
   Have a Business Continuity Plan (BCP) in place to ensure buiness remains operational during an outbreak such as having alternate teams and contact tracing guidelines.
- f) Antigen Rapid Test (ART)
   - Implement ART, when necessary, according to the ART Guidelines issued by the Ministry of Health (MOH).
- 5. Business premises are required to provide their full cooperation and comply with any directives issued by the Government from time to time. Any business premise owner found not in compliance with the guidelines for re-opening of business premises may be subject to legal action under the Infectious Diseases Act Chapter 204 and the premises may be ordered to close immediately.



6. Measures and requirements for dine-in services at food premises such as restaurants, cafes, stalls and food courts are as follows:

Owner/Employees	Customers
• Only employees that have completed <b>two</b>	• Scan QR code using the BruHealth
(2) doses of vaccine are allowed to	app. Only individuals with <b>GREEN</b>
work.	and YELLOW BruHealth colour
	codes will be allowed to enter the
• If there are employees who have not	premises.
completed two (2) doses of vaccine,	
then the food premises are <b>NOT ALLOWED</b>	<ul> <li>Only individuals that have</li> </ul>
to provide dine-in services. These food	completed <b>two (2) doses of</b>
premises can only provide delivery or take-	vaccine are allowed entry by
out (including drive-through) services.	showing their vaccination status on
	the BruHealth app or Vaccination
• The owner is advised to carry out regular	Booklet (Yellow Book).
ART testing on all employees in line with the	
Antigen Rapid Test (ART) Guidelines issued	Unvaccinated individuals (including
by the Ministry of Health.	children under the age of 12) and
	individuals that have not
• Employees with <b>GREEN</b> and <b>YELLOW</b>	completed two (2) doses of vaccine
BruHealth colour codes only will be allowed	are not permitted to enter.
to enter the premises and work.	- Eaco macks are required at all
• Any employee that is not feeling well is	<ul> <li>Face masks are required at all times (except when eating or</li> </ul>
advised not to come to work.	times (except when eating or drinking).
advised not to come to work.	drinking).
• Employees must wear face masks, aprons	<ul> <li>Individuals who are not feeling well</li> </ul>
and disposable gloves, which should be	are advised not to enter the
disposed of in closed bins after use.	premises.
	P
• Premises must register for a BruHealth QR	• Practice personal hygiene at all
code that is printed and placed at the	times such as washing hands
entrance area.	regularly or using hand sanitiser.



Owner/Employees	Customers
Number of customers allowed to dine-in at	Customers
any one time is limited to <b>50% of the</b>	
normal venue capacity but not more	
than 200 people (whichever is lower).	
<ul> <li>Notice regarding the number of maximum and 50% capacity and declaration of the vaccination status of all employees as per APPENDIX 1 must be displayed outside the premise.</li> </ul>	
• Increasing the capacity of the dine-in seating area from its normal capacity is not allowed.	
• Buffet services is <b>NOT ALLOWED</b> .	
<ul> <li>Provide separate spaces or lanes for take- away services.</li> </ul>	
• Ensures seating arrangement in dine-in areas are socially distanced.	
<ul> <li>Perform body temperature checks before entering the premise and provide hand sanitisers.</li> </ul>	
• Ensure all equipment used are cleaned or sterilized before and after use.	
<ul> <li>Adhere to guidelines on cleaning and sanitation of premises.</li> </ul>	
Owner/Employees	Customers
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(2) doses of vaccine are allowed to	app. Only individuals with <b>GREEN</b>
work.	and YELLOW BruHealth colour



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• If there are employees who have not	codes will be allowed to enter the
completed two (2) doses of vaccine,	premises.
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to provide dine-in services. These food	Only individuals that have
premises can only provide delivery or take- out services.	completed <b>two (2) doses of</b> <b>vaccine</b> are allowed entry by showing their vaccination status on
<ul> <li>The owner is advised to carry out occasional ART testing on all employees.</li> </ul>	the BruHealth app or Vaccination Booklet (Yellow Book).
• Employees with <b>GREEN</b> and <b>YELLOW</b> BruHealth colour codes only will be allowed to enter the premises and work.	<ul> <li>Unvaccinated individuals (including children under the age of 12) and individuals that have not completed two (2) doses of vaccine</li> </ul>
• Any employee that is not feeling well is advised not to come to work.	are not permitted to enter.
<ul> <li>Employees must wear face masks, aprons and disposable gloves, which should be disposed of in closed bins after use.</li> </ul>	<ul> <li>Face masks are required at all times (except when eating or drinking).</li> </ul>
<ul> <li>Premises must register for a BruHealth QR code that is printed and placed at the entrance area.</li> </ul>	<ul> <li>Individuals who are not feeling well are advised not to enter the premises.</li> </ul>
<ul> <li>Number of customers allowed to dine-in at any one time is limited to 50% of the normal venue capacity but not more than 200 people (whichever is lower).</li> </ul>	<ul> <li>Practice personal hygiene at all times such as washing hands regularly or using hand sanitizer.</li> </ul>
<ul> <li>Notice regarding the number of maximum and 50% capacity and declaration of the vaccination status of all employees as per APPENDIX 1 must be displayed outside the premise.</li> </ul>	



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<ul> <li>Perform body temperature checks before entering the premise and provide hand sanitizers.</li> </ul>	
• Ensure all equipment used are cleaned or sterilized before and after use.	
• Adhere to guidelines on cleaning and sanitization of premises.	



## APPENDIX 1

[Please insert the company letterhead if applicable]

Company Name		
Capacity at 100%		
Capacity at 50%		
No. of employees		
We hereby declare that all employees of this company are fully vaccinated with 2 doses.		
[owner's signature and company chop] *False declaration may result in legal action as per the provisions under Section 62A of the Infectious Diseases Act Chapter 204		