



GUIDELINES FOR FOOD CATERING SERVICES AT BANQUET HALLS/PRIVATE RESIDENCES

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 organizer 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 business 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 food catering services at banquet halls/private residences will refer to the Guidelines on Mass Gathering.



TRANSITION PHASE GUIDELINES FOR MASS GATHERINGS

This document provides the measures under which Mass gatherings are permitted to be carried out during Brunei's transition phase within the National COVID-19 Recovery Framework. Our approach is based on ensuring compliance to core measures listed under COVID-19 Control Measures and differentiated restrictions for vaccinated and unvaccinated.

Transition Phase

May commence at 70% vaccination coverage.

Minimize serious illness, hospitalisations, and deaths

Measures that may be implemented:

- Maximize vaccination coverage including boosters;
- Reporting to shift from daily case numbers to weekly averages and focus on serious illness and deaths.
- Phased re-opening of workplaces, businesses, and schools with possible ongoing low-level restrictions, adjusted to minimize severe cases.
- Contact tracing and quarantine measures to focus on the prevention of large clusters.
- Differentiated restrictions for vaccinated and unvaccinated residents.
- Establish a Travel Green List with reduced restrictions on inbound and outbound travel for vaccinated individuals.

COVID-19 Control Measures for the Transition phase

1. Use of the BruHealth App:

- All premises must register for a BruHealth QR code.



- The owner of premises is to ensure all individuals entering the premises scan their BruHealth app once entering (this includes all employees/staff/volunteers).
- The owner of premises to ensure only individuals with green and yellow BruHealth codes are allowed to enter.

2. Mask wearing:

- All individuals aged 2 or older, should wear a mask over your nose and mouth in indoor public places, on public transport, in crowded outdoor settings, and for activities with close contact with others who are not fully vaccinated.
- Mask can be taken off when:
 - In a hotel rooms or accommodation with members of the household.
 - enclosed individual workspace.
 - During strenuous activity during Sports and recreational activities.
 - Own vehicle and involve household members.
 - Indoor or outdoor public areas and places without any other individuals.
 - When eating and drinking in a public place without any other individual (other than in a restaurant or food premises).

3. Complete Vaccination:

- The owner of premises is to ensure all employees/staff/volunteers eligible to be vaccinated (no medical contraindications) are fully vaccinated.

4. Hand hygiene and cough and sneezing etiquette:

- If individuals have been in a public place, or after blowing your nose, coughing, or sneezing, they are advised to wash hand frequently with soap and water, but if not readily available, use a hand sanitizer that contains at least 60% alcohol. Cover all surfaces of your hands and rub them together until they feel dry.

5. Physical distancing measures are in place:

- At least 1.5 m apart between individuals when possible.

6. Ventilation of premises:

- The owner of indoor premises to ensure premises have adequate ventilation.



7. Self-Health monitoring:

- Individuals are advised to monitor health daily for symptoms.

Fully vaccinated Individuals

An individual is considered to be fully vaccinated if he/ she has received the appropriate regimen of WHO Emergency Use Listing (WHO EUL) vaccines or BDMCA-approved vaccines. Vaccination status in an individual's BruHealth, International Certificate of Vaccination or Prophylaxis book (Yellow Book), or other acceptable vaccination records may be shown to the management of a premise or organiser of the event as proof of vaccination.

Measures for mass gathering

1. Capacity Measures

- **50% normal capacity of the premises/venue** at any one time or up to 200 individuals (follow whichever figure is lower). Capacity must comply with COVID-19 Control Measures. Capacity must include organiser and staff.

2. Event Protocols

- **ONLY *fully vaccinated individuals** are allowed to enter the venue.
- **Must strictly comply with all COVID-19 Control Measures.**
- **The serving of food and drinks** are allowed but in the form of packed food and are strongly recommended not to be consumed at the venue /premises.
- **The serving of food via buffet is prohibited.**

3. Sanitization and Hygiene

- Premises must appoint staff to carry out enhanced cleaning and housekeeping both daily and regularly. Disinfect with disinfectant regularly, frequently touched areas such as handrails, lift surfaces and buttons, doorknobs/handles, letterboxes, notice boards, digital displays, touch screen panels, and tables and chairs in the common areas.



- Provide hand sanitizers at high human traffic points.
- Ensure refuse bins are covered at all times and cleared daily. Tie refuse contained in plastic bags properly before disposal at the bin centre.
- Clean up immediately any refuse spillage.
- Wash and disinfect all refuse bins, bin chambers and bin centers where necessary.
- Engage licensed waste contractors to remove refuse daily.
- Cleaning staff are expected to:
 - Soak cleaning cloths in household bleach at the proper concentration according to manufacturer's instructions and wash the cloth after use or before reuse.
 - Clean and disinfect all cleaning equipment immediately after use.
- Toilets / Shower Facilities
 - Disinfect with disinfectant regularly, frequently touched areas such as water taps, door/towel/cistern handles, seats and cover flaps, washbasins, doorknobs, buttons, and switches.
 - Provide an adequate supply of toilet paper, paper towels (if provided) or hand dryers, and liquid soap at all times. Where feasible, provide disinfectant, preferably dispensed through a no-touch mechanism for each toilet cubicle for users to clean toilet seats before and after use.
 - Ensure the toilet-flushing apparatus is functioning at all times.
 - Keep exhaust fans running for longer operating hours at full capacity.
 - Use floor blowers to dry the toilet floors only when the toilets are closed from public usage.
 - Ensure adequate ventilation in toilets or use an air purifier, if possible.