

Summary of latest measures on catering business and scheduled premises (with effect from 18 March to 31 March 2021) (Changes are shown in *blue*)
(Bars or pubs, bathhouses, party rooms, clubs or nightclubs, karaoke establishments, mahjong-tin kau premises and swimming pools must be closed)

	Catering business	Scheduled premises							
		Amusement game centre	Fitness centre	Place of amusement	Place of public entertainment	Beauty parlour and massage establishment	Club-house	Sports premises	Hotel and guesthouse
Mask-on requirement	✓	✓	✓	✓	✓	✓	✓	✓	✓
Exceptions for mask-on requirement	When consuming food/drink at the table	N/A	<ul style="list-style-type: none"> When consuming food/drink at a table in catering premises When having a shower 	<ul style="list-style-type: none"> When having a shower Public skating rink: when doing exercise (not applicable to coach/staff, or training groups, classes or team sports >4 persons) 	<ul style="list-style-type: none"> When consuming food/drink at a table in catering premises Performance venue: when having adequate distance or effective partition between performers, and when having adequate distance or effective partition⁵ between the performers and the audience during performance / rehearsals Theme park: when performing or rehearsing with adequate distance or effective partition⁵ between performers and any other persons 	When having facial treatment	Follow directions applicable to catering premises or scheduled premises therein	<ul style="list-style-type: none"> When consuming food/drink at a table in catering premises When consuming a drink When having a shower when exercising outdoors when exercising indoors with adequate distance or effective partition⁵ between persons (not applicable to coach/staff, or training groups, classes or team sports >4 persons) 	<ul style="list-style-type: none"> when consuming food/drink at a table in catering premises when having a shower within a guest room
Screening of body temperature	✓	✓	✓	✓	✓	✓	✓	✓ (as far as feasible)	✓
Provision of hand sanitiser	✓	✓	✓	✓	✓	✓	✓	✓	✓
Contact tracing ^{1, 2}	✓	✓	✓	✓	✓	✓	Follow directions applicable to catering premises or scheduled premises therein	✓ (as far as feasible)	Follow directions applicable to catering premises or scheduled premises therein
Testing of staff ^{2, 3}	✓	✓	✓	✓	✓ Performance venue: a performer who does not	✓	Follow directions applicable to catering	✓	Follow directions applicable to catering

¹ To display the poster containing the “LeaveHomeSafe” venue QR code at the entrance of the premises or at a conspicuous location which must be unobstructed at any one time so that it is readily accessible for scanning with a mobile phone by a person entering the catering premises and the size of the image of the poster displayed must not be less than 210 x 297mm (A4 size); and before users (for catering business, excluding persons who only order takeaways) are allowed to enter the premises, ensure that they scan the “LeaveHomeSafe” venue QR code using the “LeaveHomeSafe” mobile application on their mobile phones or register their names, contact numbers and the dates and times of their visits and keep the written or electronic records for 31 days.

² During the effective period of the specification and directions, if the catering business continue to (1) provide dine-in services till 5.59pm every day; and (2) allow no more than two persons to be seated together at one table, they do not have to adopt the three new measures, i.e. (a) to ensure that users scan the “LeaveHomeSafe” QR code using the “LeaveHomeSafe” mobile application on their mobile phones or register their personal particulars before the persons are allowed to enter the premises; (b) to arrange all staff to undergo testing; and (c) to adopt corresponding measures to reduce transmission risks when measures are not adopted (see footnote 4). The person responsible for carrying on the catering business concerned should display a notice showing the period during which dine-in services are provided and the maximum number of persons who may be seated together at one table during the above effective period, as well as the relevant information of the business. For the above catering business, if the applicable measures in respect of the period during which dine-in services are provided and the maximum number of persons who may be seated together at one table are not adopted (for example providing dine-in services after 6.00pm, or arranging more than two persons to be seated together at one table), taking into consideration factors such as the risks involved in the relevant circumstances, they would be required to maintain the period during which dine-in services are provided till 5.59pm every day and allowing no more than two persons to be seated together at one table for a period of 14 days, to reduce the transmission risk in the relevant premises (i.e. during the 14-day period, the relevant premises cannot operate under the relaxed restrictions after adopting the new measures in footnotes 1, 3 and 4. Instead, the relevant premises would have to continue to follow requirements (1) and (2) above, and display a notice in accordance with the specified specifications, showing the period during which dine-in services are provided and the maximum number of persons who may be seated together at one table, the relevant information of the business, and the start and end dates of the 14-day period). If the specific catering business as listed in Annex 2 does not adopt the aforementioned measures (a) and (b), no more than two persons may be seated together in one table. If the aforementioned measures (a) and (b) are adopted, no more than four persons may be seated together in one table.

³ To arrange all staff involved in the operation of the premises to undergo a polymerase chain reaction-based nucleic acid test for COVID-19 once every 14 days starting from **11 March 2021**, and ensure that the staff obtain the SMS notification containing the result of the test before **25 March 2021** and the end of every subsequent 14-day period and keep record of every SMS notification for 31 days.

	Catering business	Scheduled premises							
		Amusement game centre	Fitness centre	Place of amusement	Place of public entertainment	Beauty parlour and massage establishment	Club-house	Sports premises	Hotel and guesthouse
					wear a mask must undergo a polymerase chain reaction-based nucleic acid test for COVID-19 within 7 days prior to the first entry to the place and every 14 days thereafter		premises or scheduled premises therein		premises or scheduled premises therein
Relevant measures when measures for reducing transmission risks are not adopted ^{2, 4}	✓	✓	✓	✓	✓	✓	Follow directions applicable to catering premises or scheduled premises therein	✓	Follow directions applicable to catering premises or scheduled premises therein
Distancing ⁵	Adequate distance or effective partition between tables	Adequate distance or effective partition between game stations, machines or facilities	<ul style="list-style-type: none"> • Adequate distance or effective partition between fitness stations, machines or equipment • Adequate distance or effective partition between groups/ sub-groups 	<ul style="list-style-type: none"> • Billiard establishment and public bowling-alley: Adequate distance or effective partition between billiard tables or lanes, otherwise only alternate billiard tables or lanes may be open for use • Public skating rink: adequate distance or effective partition between groups/ sub-groups except during team sports⁶ 	<ul style="list-style-type: none"> • Adequate distance or effective partition between entertainment stations, machines or facilities • Museum: adequate distance or effective partition between groups 	Adequate distance or effective partition between service beds or seats	Follow directions applicable to catering premises or scheduled premises therein	At least 1.5 metres between groups of 4 persons except during team sports ⁷	Follow directions applicable to catering premises or scheduled premises therein
Cleaning and disinfecting	N/A	Clean and disinfect game stations, machines or facilities before use by the next customer or apply disinfection materials with durable efficacy	Clean and disinfect fitness stations, machines or equipment before and after each use	<ul style="list-style-type: none"> • Billiard establishment and public bowling-alley: clean and disinfect facilities and accessories before use of the next hirer • Public skating rink: carry out regular environmental cleaning and disinfection on the facilities at least daily 	<ul style="list-style-type: none"> • Clean and disinfect entertainment stations, machines or facilities before use by the next customer or apply disinfection materials with durable efficacy • Carry out regular environmental cleaning and disinfection on the facilities including storage cabinet at least daily 	<ul style="list-style-type: none"> • Disinfect equipment, tools and service places or areas before and after each use • Change or sanitise staff's protective gears after providing service to a customer 	Follow directions applicable to catering premises or scheduled premises therein	Clean and disinfect equipment before and after each use	<ul style="list-style-type: none"> • All areas, furniture and utensils etc., must be disinfected after each rental session • All towels and consumables used must be changed after each rental session

⁴ When the relevant measures applicable to the premises are not adopted, taking into account factors such as the risks involved in the relevant circumstances, the relevant premises have to be closed for 3, 7 or 14 days, or for catering premises, to shorten the period during which dine-in services are provided and reduce the maximum number of people who may be seated together at one table for 3, 7 or 14 days, to reduce the transmission risk in the relevant premises. In general, if measures in relation to contact tracing and testing for staff are not adopted, the closure of relevant premises, or shortening of the period during which dine-in services are provided and reduction in the maximum number of persons who may be seated together at one table would last for 14 days; 7 days if measures on headcount restriction or adequate distancing are not adopted (such as restrictions and requirements on the maximum number of persons at each table/facility/group; maintaining at least 1.5 metres or effective partition between facilities, etc); and 3 days if other measures are not adopted (such as requirements on mask-wearing, body temperature screening, disinfection and cleaning, provision of hand sanitisers, etc).

⁵ “Adequate distance” means there is a distance of at least 1.5 metres between the two while “effective partition” means there is some form of partition which could serve as effective buffer between the two.

⁶ Team sports played at public skating rinks include but are not limited to ice hockey.

⁷ Team sports played at sports premises include but are not limited to baseball, basketball, cricket, dodgeball, dodgebee, gateball, handball, hockey, kin-ball, korfbal, lacrosse, netball, roller hockey, rugby, shuttlecock, football, softball, tchoukball, volleyball and woodball.

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		Amusement game centre	Fitness centre	Place of amusement	Place of public entertainment	Beauty parlour and massage establishment	Club-house	Sports premises	Hotel and guesthouse
					<ul style="list-style-type: none"> • Cinema: clean and disinfect the house after each screening • Performance venue: clean and disinfect the venue after each performance/ rehearsal 				
Headcount	<ul style="list-style-type: none"> • Not exceeding 50% of seating capacity • ≤4 persons per table² • the number of persons engaged in any one banquet at any one time must not exceed 20 persons 	≤4 persons per game station, machine or facility	<ul style="list-style-type: none"> • ≤4 persons per fitness station, machine or equipment • ≤4 persons per training group or class including the coach • For training group or class of >4 persons, participants must maintain at least 1.5 metres of social distancing between each other 	<ul style="list-style-type: none"> • Billiard establishment and public bowling-alley: ≤4 persons per billiard table or lane • Public skating rink: ≤4 persons per group including the coach except during team sports; for training groups or classes >4 persons, participants (including the coach) must wear masks and maintain at least 1.5 metres of social distancing between participants except during team sports; for team sports, the maximum number of players and referees to be allowed in each skating rink should follow the rules and regulations of respective team sports competition, and the participants (including coaches and the referees) must wear masks; for spectator stands, seats to be occupied must not exceed 50% of the seating capacity and ≤4 consecutive seats in the same row 	<ul style="list-style-type: none"> • ≤4 persons or not exceeding 50% of designed capacity per entertainment station, machine or facility (whichever is more) • Cinema: not exceeding 50% of seating capacity; ≤4 consecutive seats in the same row • Performance venue: not exceeding 50% of seating capacity; ≤4 consecutive seats in the same row • Museum: not exceeding 50% of capacity; ≤4 persons per group • Theme park: not exceeding 50% of capacity 	≤4 persons per partitioned service area	<ul style="list-style-type: none"> • Follow directions applicable to catering premises or scheduled premises therein • Meeting rooms, function rooms: not exceeding 50% of normal capacity 	<ul style="list-style-type: none"> • Within indoor sports premises, except during team sports, ≤4 persons per group ; except during team sports, participants (including the coach) in a training group or class >4 persons must wear masks and maintain at least 1.5 metres of social distancing between participants; for team sports, the maximum number of players and referees to be allowed in each playing field/court should follow the rules and regulations of respective team sports competition, and participants (including coaches and the referees) must wear masks • Within outdoor sports premises, except during team sports, ≤4 persons per group; for team sports, the maximum number of players and referees to be allowed in each playing field/court should follow the rules and regulations of respective team sports competition • Spectator stands: not exceed 50% of the seating capacity; ≤4 consecutive seats in the same row 	<ul style="list-style-type: none"> • Except religious or cultural ritual in relation to a wedding in a suite⁸, ≤4 persons may be allowed to stay in a guest room, and ≤8 persons may be allowed to stay in a suite • Meeting rooms, function rooms: not exceeding 50% of normal capacity

⁸ No more than 20 persons may be allowed to stay in a suite therein at one time during any religious or cultural ritual in relation to a wedding on the conditions that: (i) the ritual takes place between 8am to 5pm; and (ii) a person must wear a mask at all times within that suite except when consuming food or drink as part of the ritual.

	Catering business	Scheduled premises							
		Amusement game centre	Fitness centre	Place of amusement	Place of public entertainment	Beauty parlour and massage establishment	Club-house	Sports premises	Hotel and guesthouse
Shower facilities ⁹	N/A	N/A	✓	✓	N/A	✓	✓	✓	✓ (facilities in the communal area)
Steam and sauna facilities	N/A	N/A	Close	Close	N/A	Close	Close	Close	Close
Live performance	Live performance or dancing activity not allowed	N/A	N/A	N/A	<ul style="list-style-type: none"> • Cinema and museum: No live performance allowed • Performance venue: live performance allowed • Theme park: Performance venues therein should follow applicable directions 	N/A	Meeting rooms, function rooms: Live performance or dancing activity not allowed	N/A	Meeting rooms, function rooms: Live performance or dancing activity not allowed
Specific requirements and restrictions	<ul style="list-style-type: none"> • Dine-in services allowed from 5.00 am to 9.59 pm^{2, 10} • Dedicated staff must be arranged for clearing used utensils and cleaning and disinfecting used tables and partitions¹¹ • Requirements on air change or air purifiers for the seating area must be fulfilled¹² • Karaoke or mahjong-tin kau activity therein not allowed 	N/A	Catering premises therein must follow applicable directions	N/A	<ul style="list-style-type: none"> • Cinema and performance venue: no eating or drinking inside a house/ venue • Catering premises therein must follow applicable directions • Ball pit must be closed 	<ul style="list-style-type: none"> • All staff must wear protective gears such as masks and face shields/ goggles at all times when providing services • Customers may only be served upon appointment • All towels and consumables used must be changed after each use • Steam machines and vaporised chemicals must not be used 	<ul style="list-style-type: none"> • Catering premises or scheduled premises therein must follow applicable directions • No karaoke or mahjong-tin kau activity is allowed • Ball pit must be closed 	<ul style="list-style-type: none"> • Catering premises therein must follow applicable directions 	<ul style="list-style-type: none"> • Catering premises or scheduled premises therein must follow applicable directions • Facilities therein that are being used as scheduled premises that have to be closed must be closed • Designated Quarantine Hotels/Guesthouses must comply with the relevant requirements¹³ • Guesthouses other than Designated Quarantine Guesthouses must not accept persons under quarantine as guests • Hotels other than Designated Quarantine Hotels must not accept persons under quarantine who have stayed in places outside China as guests

⁹ The following infection control recommendations must be applied to shower facilities: (a) keep social distancing between users of at least 1.5 metres by opening alternate shower heads if they are not within individual cubicles; (b) carry out cleaning and disinfection of the shower cubicles at least once every four hours; (c) carry out regular environmental cleaning and disinfection on the facilities including storage cabinet at least daily; and (d) forbid sharing of personal items such as towel.

¹⁰ Save for specific catering business as listed in Annex 2.

¹¹ If the relevant arrangement is not practicable, it must be ensured that the staff responsible for clearing used utensils and cleaning and disinfecting used tables and partitions must adopt hand hygiene measures before switching to perform other duties, and should adopt hand hygiene measures as necessary during each round of cleaning-up duties. Hand hygiene measures include using alcohol-based hand sanitisers, washing hands or changing gloves.

¹² [Person responsible for carrying on a catering business must fulfil the requirements on air change or air purifiers for the seating area of catering business premises specified by the Food and Environmental Hygiene Department on or before 30 April 2021.](#)

¹³ The relevant requirements include: (i) only persons under quarantine who have stayed in places outside China, any carers who have undertaken to stay with those persons throughout the latter's stay at the hotel/guesthouse and persons arriving at Hong Kong who are exempted from compulsory quarantine under the Compulsory Quarantine of Persons Arriving at Hong Kong from Foreign Places Regulation (Cap. 599E) can be accepted as guests; (ii) members of the public must not have access to the hotel/guesthouse premises (except for lobby, customer service desks and carparks, etc., which have proper segregation and separate access control); (iii) subject to the applicable directions referred to in (ii) above, other non-accommodation facilities (including fitness centres, swimming pools, beauty parlours or massage establishments, business centres, catering premises, meeting rooms or function rooms, etc.) in the hotel/guesthouse must be closed; (iv) the manager must take all reasonable steps to ensure that guests under quarantine and any carers who have undertaken to stay with them could not leave their guest room/suite during their stay except in emergency situations or as directed by the Department of Health; (v) the manager must take all reasonable steps to ensure that guests under quarantine could not receive any visitors into their guest room/suite during their stay (except for any carers who have undertaken to stay with them throughout the latter's stay); and (vi) the manager must comply with the infection control guidelines and directions issued by the Department of Health.

Catering business exempted from the requirement to cease selling or supplying food or drink for consumption on the premises of the business

(A) Premises set out in Schedule 1 to Cap. 599F and the interpretation

1. Hospital (a hospital within the meaning of section 4 of the Private Healthcare Facilities Ordinance (Cap. 633) or The Prince Philip Dental Hospital)
2. Residential care home ((a) a residential care home in respect of which a licence, or a certificate of exemption, as defined by section 2 of the Residential Care Homes (Elderly Persons) Ordinance (Cap. 459) issued or renewed under that Ordinance is in force; or (b) a residential care home for persons with disabilities in respect of which a licence, or a certificate of exemption, as defined by section 2 of the Residential Care Homes (Persons with Disabilities) Ordinance (Cap. 613) issued or renewed under that Ordinance is in force)
3. Treatment centre (a treatment centre within the meaning of the Drug Dependent Persons Treatment and Rehabilitation Centres (Licensing) Ordinance (Cap. 566) in respect of which a licence or a certificate of exemption under that Ordinance is in force)
4. Boarding school (a boarding school within the meaning of the Education Regulations (Cap. 279A))
5. Premises controlled or managed by the Government
6. Premises that have been constructed to be used, and are used, as a private dwelling

(B) Catering business with exemption granted by the Chief Secretary for Administration

1. Business catering for the operation and development of Hong Kong International Airport and aviation industry
2. Staff canteens of MTR Corporation Limited
3. Staff canteens of franchised bus companies
4. Staff canteens of tunnel operators and franchisees
5. Staff canteens of terminal operators in the Kwai Tsing Container Terminal, River Trade Terminal, Chu Kong River Trade Terminal and China Merchant Wharf
6. Catering service at the Hong Kong Sports Institute
7. Business catering for staff on power companies' premises
8. Business catering for staff inside waste management facilities
9. Welfare services, both day and residential, for persons with disabilities, elderly, children and youth, and other disadvantaged groups run by non-governmental organisations, both day and residential services, which provide meals or food and drinks on premises
10. Business in the premises of the Offices set up by the Central People's Government in the Hong Kong Special Administrative Region
11. Canteens provided in any work place (other than a factory canteen for persons employed in any factory in that factory building) for the use exclusively of the persons employed in the work place and catering businesses during meal break of their employees

The above catering businesses exempted by the Chief Secretary for Administration must strictly comply with limits on number of persons and capacity, and other relevant infection control requirements, which would be reviewed by the Government from time to time and tightened where necessary.