

## Summary of latest measures on catering business and scheduled premises (with effect from 13 May to 26 May 2021) (Changes are shown in blue)

(Bars or pubs, bathhouses, party rooms, clubs or nightclubs, karaoke establishments and mahjong-tin kau premises could operate according to the specified operation mode if specified measures are adopted or, they must be closed otherwise.)

	Catering business		Scheduled premises													
	Catering premises	Bar or pub	Amusement game centre	Bathhouse	Fitness centre	Place of amusement	Place of public entertainment	Party room	Beauty parlour and massage establishment	Club-house	Clubs or nightclub	Karaoke establishment	Mahjong-tin kau premises	Sports premises	Swimming pool	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"> <li>When having a bath</li> <li>When having a shower</li> <li>When walking between a changing room and a pool or between two pools</li> </ul>	<ul style="list-style-type: none"> <li>When consuming food/drink at the table in catering premises</li> <li>When having a shower</li> </ul>	<ul style="list-style-type: none"> <li>When having a shower</li> <li><b>Public skating rink:</b> when doing exercise (not applicable to coach/staff, or training groups, classes or team sports &gt;4 persons)</li> </ul>	<ul style="list-style-type: none"> <li>When consuming food/drink at the table in catering premises</li> <li><b>Performance venue:</b> when having adequate distance or effective partition<sup>9</sup> between performers, and when having adequate distance or effective partition<sup>9</sup> between the performers and the audience during performance / rehearsals</li> <li><b>Theme park:</b> when performing or rehearsing with adequate distance or effective partition<sup>9</sup> between performers and any other persons</li> </ul>	When consuming food/drink at the table	When having facial treatment	Follow directions applicable to catering premises or scheduled premises therein	When consuming food/ drink at the table (staff must maintain adequate distance or effective partition from customers)	When consuming food/ drink at the table	N/A	<ul style="list-style-type: none"> <li>When consuming food/drink at the table in catering premises</li> <li>When consuming a drink</li> <li>When having a shower</li> <li>when exercising outdoors</li> <li>when exercising indoors with adequate distance or effective partition<sup>9</sup> between persons (<i>not applicable to coach/staff, or training groups, classes or team sports &gt;4 persons</i>)</li> </ul>	<ul style="list-style-type: none"> <li>When swimming</li> <li>When having a shower</li> <li>When walking from a changing room to a pool or vice versa, or walking from a pool to another pool</li> <li>When doing warm-up exercise with adequate distance or effective partition<sup>9</sup> between persons</li> <li>A coach must wear a mask at all times when coaching</li> </ul>	<ul style="list-style-type: none"> <li>When consuming food/drink at the table in catering premises</li> <li>When having a shower</li> <li>Within a guest room</li> </ul>

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Screening of body temperature	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Provision of hand sanitiser	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Contact tracing <sup>1</sup>	✓ (subject to the mode of operation adopted) <sup>2</sup>	✓ <sup>3</sup>	✓	✓ <sup>3</sup>	✓	✓	✓	✓ <sup>3</sup>	✓	Follow directions applicable to catering premises or scheduled premises therein	✓ <sup>3</sup>	✓ <sup>3</sup>	✓ <sup>4</sup>	✓ (as far as feasible)	✓	Follow directions applicable to catering premises or scheduled premises therein
Testing of staff	✓ (subject to the mode of operation adopted) <sup>2</sup>	N/A	✓ <sup>5</sup>	N/A	✓ <sup>5</sup>	✓ <sup>5</sup>	✓ <sup>5, 20</sup> <i>Performance venue:</i> a performer who does not 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	N/A	✓ <sup>5</sup>	Follow directions applicable to catering premises or scheduled premises therein	N/A	N/A	N/A	✓ <sup>5</sup>	✓ <sup>5</sup>	Follow directions applicable to catering premises or scheduled premises therein
Vaccination of staff	✓ (subject to the mode of operation adopted) <sup>2</sup>	✓ <sup>6,7</sup> (the first dose of COVID-19 vaccine received)	N/A	✓ <sup>6,7</sup> (the first dose of COVID-19 vaccine received)	N/A	N/A	N/A	✓ <sup>6,7</sup> (the first dose of COVID-19 vaccine received)	N/A	Follow directions applicable to catering premises or scheduled premises therein	✓ <sup>6,7</sup> (the first dose of COVID-19 vaccine received)	✓ <sup>6,7</sup> (the first dose of COVID-19 vaccine received)	✓ <sup>6,7</sup> (the first dose of COVID-19 vaccine received)	N/A	N/A	Follow directions applicable to catering premises or scheduled premises therein
Vaccination of customers	✓ (subject to the mode of operation adopted) <sup>2</sup>	✓ (the first dose of COVID-19 vaccine received) <sup>7</sup>	N/A	✓ (the first dose of COVID-19 vaccine received) <sup>7</sup>	N/A	N/A	N/A	✓ (the first dose of COVID-19 vaccine received) <sup>7</sup>	N/A	Follow directions applicable to catering premises or scheduled	✓ (the first dose of COVID-19 vaccine received) <sup>7</sup>	✓ (the first dose of COVID-19 vaccine received) <sup>7</sup>	N/A	N/A	N/A	Follow directions applicable to catering premises or scheduled

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										premises therein						premises therein
Relevant measures when measures for reducing transmission risks are not adopted <sup>8</sup>	✓	✓	✓	✓	✓	✓	✓	✓	✓	Follow directions applicable to catering premises or scheduled premises therein	✓	✓	✓	✓	✓	Follow directions applicable to catering premises or scheduled premises therein
Distancing <sup>9</sup>	Adequate distance or effective partition between tables		Adequate distance or effective partition between game stations, machines or facilities	Adequate distance or effective partition between persons having a bath	<ul style="list-style-type: none"> <li>• Adequate distance or effective partition between fitness stations, machines or equipment</li> <li>• Adequate distance or effective partition between groups/ sub-groups</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Billiard establishment and public bowling-alley:</b> Adequate distance or effective partition between billiard tables or lanes, otherwise only alternate billiard tables or lanes may be opened for use</li> <li>• <b>Public skating rink:</b> adequate distance or effective partition between groups/ sub-groups except during team sports<sup>10</sup></li> </ul>	<ul style="list-style-type: none"> <li>• Adequate distance or effective partition between entertainment stations, machines or facilities</li> <li>• <b>Museum:</b> adequate distance or effective partition between groups</li> </ul>	Effective partition between rooms and areas	Adequate distance or effective partition between service beds or seats	Follow directions applicable to catering premises or scheduled premises therein	Adequate distance or effective partition between tables	N/A	Adequate distance or effective partition between tables for mahjong-tin kau activities	At least 1.5 metres between groups of 4 persons except during team sports <sup>11</sup>	At least 1.5 metres between training groups or classes of 4 persons except during team sports <sup>12</sup>	Follow directions applicable to catering premises or scheduled premises therein
Cleaning and disinfecting	N/A		Clean and disinfect game stations,	Carry out regular environmental cleaning	Clean and disinfect fitness stations,	<ul style="list-style-type: none"> <li>• <b>Billiard establishment and public</b></li> </ul>	<ul style="list-style-type: none"> <li>• Clean and disinfect entertainment stations,</li> </ul>	Clean and disinfect equipment, games,	<ul style="list-style-type: none"> <li>• Disinfect equipment, tools and service</li> </ul>	Follow directions applicable to catering	N/A	Clean and disinfect equipment, furniture and	Replace tile sets with cleaned and disinfected	Clean and disinfect equipment before and	<ul style="list-style-type: none"> <li>• Carry out regular environmental cleaning</li> </ul>	<ul style="list-style-type: none"> <li>• All areas, furniture and utensils etc., must be</li> </ul>

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			machines or facilities before use by the next customer or apply disinfection materials with durable efficacy	and disinfection on the facilities at least daily	machines or equipment before and after each use	<b>bowling-alley:</b> clean and disinfect facilities and accessories before use of the next hirer <ul style="list-style-type: none"> <li>• <b>Public skating rink:</b> carry out regular environmental cleaning and disinfection on the facilities at least daily</li> <li>• <b>Cinema:</b> clean and disinfect the house after each screening</li> <li>• <b>Performance venue:</b> clean and disinfect the venue after each performance/ rehearsal</li> </ul>	machines or facilities before use by the next customer or apply disinfection materials with durable efficacy	furniture and facilities before and after each booked session	places or areas before and after each use <ul style="list-style-type: none"> <li>• Change or sanitise staff's protective gears after providing service to a customer</li> </ul>	premises or scheduled premises therein		facilities before and after each booked session	sets every time a new player joins or apply disinfection materials to the tiles with durable efficacy	after each use	and disinfection on the facilities at least daily <ul style="list-style-type: none"> <li>• The ratio of free residual chlorine content of the pool water must meet the standard<sup>13</sup>; a set of water testing kit must be provided, and the pool water must be tested at least once per day for its free residual chlorine content and the record of the test results must be kept</li> </ul>	disinfected after each rental session <ul style="list-style-type: none"> <li>• All towels and consumables used must be changed after each rental session</li> </ul>

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Headcount	Maximum seating capacity, number of persons per table and the number of persons engaged in any one banquet at any one time: subject to the mode of operation adopted <sup>2</sup>	<ul style="list-style-type: none"> <li>• Not exceeding 50% of seating capacity</li> <li>• ≤2 persons per table</li> </ul>	≤4 persons per game station, machine or facility	N/A	<ul style="list-style-type: none"> <li>• ≤4 persons per fitness station, machine or equipment</li> <li>• ≤4 persons per training group or class including the coach</li> <li>• For training group or class of &gt;4 persons, participants must maintain at least 1.5 metres of social distancing between each other</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Billiard establishment and public bowling-alley:</b> ≤4 persons per billiard table or lane</li> <li>• <b>Public skating rink:</b> ≤4 persons per group including the coach except during team sports; for training groups or classes &gt;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</li> </ul>	<ul style="list-style-type: none"> <li>• ≤4 persons or not exceeding 50% of designed capacity per entertainment station, machine or facility (or 75% for a facility in a theme park) (whichever is more)</li> <li>• unless otherwise specified, no more than 4 persons or the number of persons living in the same household, whichever is more, may be allowed in each group of visitors/guests/spectators in a place of public entertainment</li> <li>• <b>Cinema:</b> not exceeding 75% of seating capacity; ≤4 consecutive seats in</li> </ul>	<ul style="list-style-type: none"> <li>• Not exceeding 50% of capacity</li> <li>• ≤4 persons per room or partitioned area</li> </ul>	≤4 persons per partitioned service area	<ul style="list-style-type: none"> <li>• Follow directions applicable to catering premises or scheduled premises therein</li> <li>• <b>Meeting rooms, function rooms:</b> not exceeding 50% of normal capacity</li> </ul>	<ul style="list-style-type: none"> <li>• Not exceeding 50% of normal seating capacity/normal capacity</li> <li>• ≤2 persons per table</li> </ul>	<ul style="list-style-type: none"> <li>• Not exceeding 50% of normal capacity</li> <li>• ≤4 persons per table</li> </ul>	Not exceeding 50% of normal capacity	<ul style="list-style-type: none"> <li>• 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 &gt;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</li> </ul>	<ul style="list-style-type: none"> <li>• Not exceeding 30% of capacity</li> <li>• ≤4 persons per training group or class including the coach (except when playing team sports); for team sports, the maximum number of players and referees allowed in each playing field/ swimming pool should follow the rules and regulations of respective sports competition</li> <li>• <b>Spectator stands:</b> not exceeding 75% of seating capacity; ≤4 consecutive seats in the same row</li> </ul>	<ul style="list-style-type: none"> <li>• Except religious or cultural ritual in relation to a wedding in a suite<sup>14</sup>, ≤4 persons may be allowed to stay in a guest room, and ≤8 persons may be allowed to stay in a suite</li> <li>• <b>Meeting rooms, function rooms:</b> not exceeding 50% of normal capacity</li> </ul>

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						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 75% of the seating capacity and ≤4 consecutive seats in the same row	<ul style="list-style-type: none"> <li>the same row</li> <li><b>Performance venue:</b> not exceeding 75% of seating capacity; ≤4 consecutive seats in the same row</li> <li><b>Museum:</b> not exceeding 50% of capacity; ≤4 persons per group</li> <li><b>Theme park:</b> not exceeding 75% of capacity</li> </ul>										<ul style="list-style-type: none"> <li>masks</li> <li>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</li> <li><b>Spectator stands:</b> not exceed 75% of the seating capacity; ≤4 consecutive seats in the same row</li> </ul>		
Shower facilities <sup>15</sup>	N/A		N/A	✓	✓	✓	N/A	N/A	✓	✓	N/A	N/A	N/A	✓	✓	✓ (facilities in the communal area)			
Steam and sauna facilities	N/A		N/A	Close	Close	Close	N/A	N/A	Close	Close	N/A	N/A	N/A	Close	Close	Close			
Live performance	Live performance or dancing activity not allowed		N/A	N/A	N/A	N/A	<ul style="list-style-type: none"> <li><b>Cinema and museum:</b> No live performance allowed</li> </ul>	N/A	N/A	<b>Meeting rooms, function rooms:</b> Live performance or dancing	Live performance or dancing activity not allowed	N/A	N/A	N/A	N/A	<b>Meeting rooms, function rooms:</b> Live performance or dancing			

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							<ul style="list-style-type: none"> <li>• <i>Performance venue:</i> live performance allowed</li> <li>• <i>Theme park:</i> Performance venues therein should follow applicable directions</li> </ul>			activity not allowed							activity not allowed

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Specific requirements and restrictions	Dine-in services allowed <sup>16</sup> : subject to the mode of operation adopted <sup>2</sup>	Dine-in services allowed from 5am to 1.59am on the subsequent day	N/A	<ul style="list-style-type: none"> <li>• Massage establishment therein must follow applicable directions</li> <li>• Operating hours to 1.59am on the subsequent day</li> </ul>	Catering premises therein must follow applicable directions	N/A	<ul style="list-style-type: none"> <li>• <b>Cinema and performance venue:</b> no eating or drinking inside a house/venue</li> <li>• Catering premises therein must follow applicable directions</li> <li>• Ball pit must be closed</li> </ul>	<ul style="list-style-type: none"> <li>• Catering premises, karaoke establishment or mahjong-tin kau premises therein must follow applicable directions</li> <li>• Ball pit must be closed</li> <li>• Steam machines or vaporised chemicals (except as part of eating, drinking or preparation of food or drink) must not be used</li> <li>• Operating hours to 1.59am on the subsequent day</li> </ul>	<ul style="list-style-type: none"> <li>• All staff must wear protective gears such as masks and face shields/goggles at all times when providing services</li> <li>• Customers may only be served upon appointment</li> <li>• All towels and consumables used must be changed after each use</li> <li>• Steam machines and vaporised chemicals must not be used</li> </ul>	<ul style="list-style-type: none"> <li>• Catering premises or scheduled premises therein must follow applicable directions</li> <li>• Ball pit must be closed</li> </ul>	<ul style="list-style-type: none"> <li>• Catering premises therein must follow applicable directions</li> <li>• Operating hours to 1.59am on the subsequent day</li> </ul>	<ul style="list-style-type: none"> <li>• Catering premises therein must follow applicable directions</li> <li>• Operating hours to 1.59am on the subsequent day</li> </ul>	Operating hours to 11.59pm	Catering premises therein must follow applicable directions	Leisure pool, children's pool, toddlers' pool and Jacuzzi (if available) must remain closed	<ul style="list-style-type: none"> <li>• Catering premises or scheduled premises therein must follow applicable directions</li> <li>• Designated Quarantine Hotels/Guesthouses must comply with the relevant requirements<sup>17</sup></li> <li>• Guesthouses other than Designated Quarantine Guesthouses must not accept persons under quarantine as guests</li> <li>• Hotels other than Designated Quarantine Hotels must not accept persons under quarantine who have stayed in places outside China as guests</li> </ul>





## Note

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 customers (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 using the specified form available on the COVID-19 Thematic Website / FEHD webpage or a form separately prepared containing all content in the aforementioned standard form (if applicable) and keep the written or electronic records for 31 days. In catering premises (except for bars or pubs (see note 2 and Annex 2)) where the use of “LeaveHomeSafe” mobile application is mandatory, for persons aged 15 or below or aged 65 or above who are unable to use the “LeaveHomeSafe” mobile application, they should use the specified form available on the COVID-19 Thematic Website / FEHD webpage or a form separately prepared containing all content in the aforementioned standard form to register his/her name, contact number and the date and time of his/her visit and the relevant premises must keep the written or electronic records for 31 days. Only in respect of a person aged 15 or below who is unable to use the “LeaveHomeSafe” mobile application, if his/her adult accompanying person has used the “LeaveHomeSafe” mobile application to scan the relevant venue QR code or use the specified form to registers relevant information, he/she would not have to register the relevant information using the specified form.

2 During the effective period of the specification and directions, if the catering business adopts Type A Mode of Operation, no specific measure is required. If Type B Mode of Operation is adopted, it must be ensured that (a) before a customer is allowed to enter the premises, the customer scans the “LeaveHomeSafe” venue QR code using the “LeaveHomeSafe” mobile application on his/her mobile phone or registers his/her information using the specified form available on the COVID-19 Thematic Website / FEHD webpage or a form separately prepared containing all content in the aforementioned standard form; and (b) arrange all staff to undergo testing every 14 days. If Type C Mode of Operation is adopted, a “Designated Zone C” must be delineated and (a) it must be ensured that all staff members involved in the operation of the business in the premises have received the first dose of COVID-19 vaccine (see note 6) and keep the vaccination record as proof of vaccination; and (b) it must be ensured that before the customer is allowed to enter the “Designated Zone C” of the premises, he/she scans the “LeaveHomeSafe” venue QR code using the “LeaveHomeSafe” mobile application on his/her mobile phone. If Type D Mode of Operation is adopted, a “Designated Zone D” must be delineated and (a) it must be ensured that all staff members involved in the operation of the business in the premises have completed the COVID-19 vaccination course (see notes 6 and 7) and keep the vaccination record as proof of vaccination; (b) it must be ensured that the customer has received the first dose of COVID-19 vaccine; and before the customer is allowed to enter the “Designated Zone C” or “Designated Zone D” of the premises, he/she scans the “LeaveHomeSafe” venue QR code using the “LeaveHomeSafe” mobile application on his/her mobile phone. Under Type C and D Modes of Operation, “Designated Zone B” or “Designated Zone C” (if applicable) may also be delineated in the premises with the corresponding measures adopted in relation to the operation modes to customers within such zone(s). The details of the four types of modes of operation and the corresponding operation restrictions are at Annex 2. Apart from Type A Mode of Operation, premises operating under the other modes of operation should take the corresponding measures to reduce transmission risks when the relevant infection control measures are not adopted (see note 8). The operating hours of specific catering business in Annex 3 are not restricted. In respect of the other mode(s) of operation of specific catering business (including the maximum number of seats to be occupied by customers in the premises and number of persons allowed to be seated together in one table), it would depend on whether the relevant specific catering business has adopted the corresponding required specific measures in relation to that mode(s) of operation.

If a catering business chooses to operate in more than one mode of operation in its catering premises, then it must display a floor plan of its premises 24 hours a day during the specified period (if the premises has more than one floor, then it must display a floor plan for each floor) at its entrance with the following specifications for differentiating and identifying that the different dining zones are operating under different modes of operation: (a) the size of the floor plan for each floor must not be less than 297 x 420 mm (A3 size); (b) the letters in the floor plan must be black in colour, the font type must be Times New Roman, and the font size must not be less than 16; and (c) the floor plan for each floor must be drawn to scale to indicate the location of each specific zone (including Zone B, Zone C and Zone D), its size, the location of each dining table therein and remarks should be added to the dining tables for holding banquet activities. The relevant content (including designated zones, i.e. Zone B, Zone C and Zone D) must be shown in the colours as specified in FEHD’s webpage for identification.

3 Required specific measures include: (1) it must be ensured that all staff members involved in the operation of the business in the premises have received the first dose of COVID-19 vaccine (see note 6) and keep the vaccination record as proof of vaccination; and (2) it must be ensured that a customer has received the first dose of COVID-19 vaccine; and (3) it must be ensured that before a customer is allowed to enter the premises, he/she scans the “LeaveHomeSafe” venue QR code using the “LeaveHomeSafe” mobile application on his/her mobile phone.

4 Required specific measures include: (1) it must be ensured that all staff members involved in the operation of the business in the premises have received the first dose of COVID-19 vaccine (see note 6) and keep the vaccination record as proof of vaccination; and (2) before the customer is allowed to enter the premises, it must be ensured he/she scans the “LeaveHomeSafe” venue QR code using the “LeaveHomeSafe” mobile application on his/her mobile phone.

5 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 6 May 2021, and ensure that the staff obtain the SMS notification containing the result of the test before 20 May 2021 and the end of every subsequent 14-day period and keep record of every SMS notification for 31 days (the required testing arrangement); or, as an alternative, a staff member involved in the operation of the business in the premises does not need to adopt the required testing arrangement after he/she has completed a COVID-19 vaccination course (see note 7) and should keep the vaccination record as proof of vaccination.

6 If a staff member involved in the operation of the business in the premises is unfit to receive COVID-19 vaccination because of health reason, after making a declaration to the relevant premises operator/employer using the specified form available on the COVID-19 Thematic Website / the FEHD webpage and presenting a medical certificate, the relevant staff member is required to undergo a polymerase chain reaction-based nucleic acid test for COVID-19 once every 7 days starting from 13 May 2021, and the sample(s) of the test(s) conducted must be taken through combined nasal and throat swabs. The relevant premises operator/employer must keep the above declaration form(s).

7 For both the Sinovac COVID-19 vaccine (CoronaVac vaccine) and Fosun Pharma/BioNTech COVID-19 vaccine (Comirnaty vaccine), completing the vaccination course in general involves receiving two doses 14 days ago. For persons previously infected with COVID-19, they may be deemed to have completed the COVID-19 vaccination course after receiving one dose of Comirnaty vaccine or one dose of CoronaVac vaccine 14 days ago. For individuals who received COVID-19 vaccines in places outside Hong Kong and have received [the recommended doses as stipulated in relevant guidelines 14 days ago, they will also be regarded to have completed the vaccination course of the relevant COVID-19 vaccine, subject to the vaccine used being included on the list of vaccines recognised for this purpose as published on the Government’s COVID-19 Thematic Website \(https://www.coronavirus.gov.hk/pdf/list\\_of\\_recognised\\_covid19\\_vaccines.pdf\)](#).

“Receiving the first dose of COVID-19 vaccine” means having received the first dose of Comirnaty vaccine or the first dose of CoronaVac vaccine, or one dose of vaccine received outside Hong Kong, [subject to the vaccine used being included on the list of vaccines recognised for this purpose as published on the Government’s COVID-19 Thematic Website](#).

In respect of banquet activity of more than 20 persons held in catering premises operating under Type D Mode of Operation, the requirement for customers to have received the first dose of COVID-19 vaccine does not apply to customers aged 15 or below. Customers aged 16 or above who are unfit to receive COVID-19 vaccination because of health reasons must make a declaration using the specified form on the FEHD webpage and present a medical certificate to the premises operator / banquet organiser. The above two categories of customers (except for those aged 5 or below) must present the negative result of a polymerase chain reaction-based nucleic acid test for COVID-19 test obtained on or within 3 days before the date of the banquet.

8 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/vaccination of 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).

9 “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.

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

11 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.

12 Team sports played at swimming pools include but are not limited to artistic swimming, water polo, canoe polo and underwater hockey.

13 The free residual chlorine content of the pool water must be maintained at a level of not less than 1 part per million (where chlorine compounds are used for disinfecting the pool water) or not less than 0.5 part per million (where chlorine compounds are used to supplement disinfection by ozone of the pool water) at all times during which the pool is in use by bathers.

14 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.

15 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.

16 Save for specific catering business as listed in Annex 3.

17 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.

18 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.

19 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.

20 For the avoidance of doubt, in respect of exhibitions, staff members involved in the operation of the premises include persons (excluding visitors and customers) who are present on the premises and involved in the operation of the exhibition booths or exhibition activities.