

Summary of latest measures on catering business and scheduled premises (with effect from 21 January to 3 February 2022) (Changes are shown in *blue*)
 (Bars or pubs, amusement game centres, bathhouses, fitness centres, places of amusement, places of public entertainment, party rooms, beauty parlours, clubs or nightclubs, karaoke establishments, mahjong-tin kau premises, massage establishments¹⁸, sports premises, swimming pools, cruise ships and event premises¹⁹ must be closed.)

| | Catering premises | Club-house | Hotel and guesthouse |
|--|--|---|--|
| Mask-on requirement | ✓ | ✓ | ✓ |
| Exceptions for mask-on requirement | When consuming food/drink at the table | <ul style="list-style-type: none"> • Follow directions applicable to catering premises or scheduled premises therein • When having a shower | <ul style="list-style-type: none"> • When consuming food/drink at the table in catering premises • When having a shower • Within a guest room |
| Screening of body temperature | ✓ | ✓ | ✓ |
| Provision of hand sanitiser | ✓ | ✓ | ✓ |
| Contact tracing¹ | ✓ ² | ✓ ² Follow directions applicable to catering premises or scheduled premises therein | ✓ ² Follow directions applicable to catering premises therein |
| Testing of staff | ✓ (subject to the mode of operation adopted) 3&13 | Follow directions applicable to catering premises or scheduled premises therein | Follow directions applicable to catering premises therein |
| Vaccination of staff | ✓ (subject to the mode of operation adopted) ^{3&13} | Follow directions applicable to catering premises or scheduled premises therein | Follow directions applicable to catering premises therein |
| Vaccination of customers¹² | (subject to the mode of operation adopted) ³ | Follow directions applicable to catering premises or scheduled premises therein | Follow directions applicable to catering premises therein |
| Relevant measures when measures for reducing transmission risks are not adopted⁴ | ✓ | Follow directions applicable to catering premises or scheduled premises therein | Follow directions applicable to catering premises therein |
| Distancing⁵ | Adequate distance or effective partition between tables | Follow directions applicable to catering premises or scheduled premises therein | Follow directions applicable to catering premises therein |

| | Catering premises | Club-house | Hotel and guesthouse |
|---|---|---|--|
| Cleaning and disinfecting | N/A | Follow directions applicable to catering premises or scheduled premises therein | <ul style="list-style-type: none"> • All areas, furniture and utensils etc., in the guest rooms must be disinfected after each rental session • All towels and consumables used in the guest rooms must be changed after each rental session |
| 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 ³ | <ul style="list-style-type: none"> • Follow directions applicable to catering premises or scheduled premises therein • Meeting rooms/function rooms: maximum capacity subject to whether staff and customers have fulfilled the relevant vaccination requirements¹¹ | <ul style="list-style-type: none"> • Except religious or cultural ritual in relation to a wedding in a suite⁶, ≤4 persons may be allowed to stay in a guest room/rental unit, and ≤8 persons may be allowed to stay in a suite • Meeting rooms/function rooms: maximum capacity subject to whether staff and customers have fulfilled the relevant vaccination requirements¹¹ |
| Dine-in service hours ⁷ | 5am to 5.59pm | Catering premises therein: 5am to 5.59pm | Catering premises therein: 5am to 5.59pm |
| Live performance | Live performance or dancing activity not allowed | Meeting rooms/ function rooms: live performance or dancing activity not allowed | Meeting rooms / function rooms: live performance or dancing activity not allowed |
| Karaoke or mahjong-tin kau activity | Suspended | Suspended | Suspended |
| Shower facilities ¹⁴ | N/A | ✓ | ✓ (facilities in the communal area) |
| Steam and sauna facilities | N/A | Close | Close |
| Specific requirements and restrictions | <ul style="list-style-type: none"> • Dedicated staff must be arranged for clearing used utensils and cleaning and disinfecting used tables and partitions⁹ • Requirements on air change or air purifiers for the seating area must be fulfilled¹⁰ | <ul style="list-style-type: none"> • Catering premises or scheduled premises therein must follow applicable directions • Facilities used as the scheduled premises to be closed must be closed • Ball pit must be closed | <ul style="list-style-type: none"> • Catering premises therein must follow applicable directions • Facilities used as the scheduled premises to be closed must be closed |

| | Catering premises | Club-house | Hotel and guesthouse |
|--|-------------------|------------|---|
| | | | <ul style="list-style-type: none"> ● Designated Quarantine Hotels/Guesthouses must comply with the relevant requirements⁸ ● 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 Taiwan or places outside China as guests |

Note

1 To display the poster containing the “LeaveHomeSafe” (LHS) 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/other mobile device by a person entering the premises and the size of the image of the poster displayed must not be less than 210 x 297mm (A4 size).

2 It must be ensured that before a customer is allowed to enter the premises, he/she scans the LHS venue QR code using the LHS mobile application on his/her mobile phone/other mobile device. This requirement does not apply to a customer only ordering takeaway at a catering business premises.

The following three categories of persons may use the specified form available on the COVID-19 Thematic Website / Food and Environmental Hygiene Department (FEHD) webpage or a written or electronic 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 as an alternative to the use of the LHS mobile application. The relevant premises operator must keep the written or electronic records for 31 days:

- (a) persons aged 65 or above and aged 15 or below;
- (b) persons with disability; and
- (c) other persons recognised by the Government or organisation(s) authorised by the Government for this purpose.

For persons aged 15 or below entering a catering business premises or scheduled premises, he/she would not have to register his/her personal information using the specified form if he/she is accompanied by an adult who has complied with the LHS requirement (i.e. he/she has used the LHS mobile application or use the specified form to register relevant information as an alternative in accordance with the requirements).

The above requirements on customers' use of LHS mobile application do not apply to scheduled premises that are regulated under Cap. 599F and owned or managed by the Government of the Hong Kong Special Administrative Region.

3 During the effective period of the specification and directions, if the catering business adopts Type B Mode of Operation, it must arrange all staff involved in the operation of the premises (see note 13) to undergo a polymerase chain reaction-based nucleic acid test for COVID-19 once every 7 days starting from [13 January 2022](#) and the sample of the test conducted must be taken through combined nasal and throat swabs which must not be taken by the person being tested (see note 15), and ensure that the staff obtain SMS (mobile phone text message) notification containing the result of the test before [20 January 2022](#) and the end of every subsequent 7 day period and keep record of each SMS notification for 31 days; or to adopt alternative measure which is ensuring a staff member involved in the operation of the premises has completed the COVID-19 vaccination course (see notes 16 and 17) and keep the vaccination record as a proof of vaccination. If Type C Mode of Operation is adopted, it must be ensured that all staff members involved in the operation of the premises (see note 13) have received the first dose of COVID-19 vaccine (see notes 16 and 17) and keep the vaccination record as proof of vaccination. 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 premises (see note 13) have completed the COVID-19 vaccination course (see notes 16 and 17) and keep the vaccination record as proof of vaccination; and (b) it must be ensured that at least two-thirds of the customers have received the first dose of COVID-19 vaccine (see notes 17 and 12) (the ratio is to be applied to the number of customers per table for those not participating in a banquet while it is to be applied to the total number of participants for banquet activities. In determining the number of customers constituting two-thirds of the customers, decimals, if any, are disregarded). Under Type D Mode of Operation, a "Designated Zone C" 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 three types of modes of operation and the corresponding operation restrictions are in Annex 2. Premises operating under the three types of modes of operation should take the corresponding measures to reduce transmission risks when the relevant infection control measures are not adopted (see note 4). 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 under Type D 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 at its entrance (if the premises has more than one floor, then it must display a floor plan for each floor) according to the specifications for differentiating and identifying that the different dining zones are operating under different modes of operation. .

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 business premises, to 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 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 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.

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

8 The relevant requirements include: (i) only persons under quarantine who have stayed in Taiwan or places outside China, any carers who have undertaken to stay with those persons throughout the latter’s stay at the hotel/guesthouse and persons who have stayed in Taiwan or places outside China and who are exempted from compulsory quarantine 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.

9 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.

10 Person responsible for a catering premises must have fulfilled the requirements on air change or air purifiers for the seating area of catering premises specified by the FEHD on or before 30 April 2021.

11 For meeting rooms and function rooms of club-houses and hotels/guesthouses, the maximum capacity allowed is (a) 100% if (i) all staff members involved in the operation of the meeting room/functions room and (ii) at least two-thirds of the customers (in determining the number of customers constituting two-thirds of the customers, decimals, if any, are disregarded) have completed the COVID-19 vaccination course (see notes 12, 16 and 17); and (iii) the staff members keep the vaccination record as proof of vaccination; or (b) 50% if otherwise.

12 Premises operator must use the “QR Code Verification Scanner” mobile application provided by the Government to scan the customers’/users’ QR code of COVID-19 vaccination record for checking whether the customers/users have complied with the relevant requirement about COVID-19 vaccination. Information on the download and usage of the aforementioned mobile application is available on the relevant FEHD webpage www.fehd.gov.hk/english/events/covid19/vaccination_record_app.html.

13 For catering businesses, staff members involved in the operation of the business on the premises include any persons who (i) serve food or drink (including intoxicating liquors) to the customers on the premises or (ii) conduct promotional or sales activity on the premises in respect of food or drink (including intoxicating liquors) supplied thereon.

14 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.

15 If a person who needs to comply with the requirement about undergoing polymerase chain reaction-based nucleic acid test(s) for COVID-19 (the relevant test(s)), and the sample(s) for such test(s) should be taken through combined nasal and throat swabs, is issued a medical certificate by a registered medical practitioner (relevant medical certificate), proving that he/she is unfit to undergo the relevant test(s) using sample(s) taken through combined nasal and throat swabs because of health reasons, then he/she may undergo the relevant test(s) using deep throat saliva sample(s). Relevant person must keep the SMS notification(s) containing the result(s) of the test(s) and the relevant medical certificate.

16 If a staff member involved in the operation of a catering premises operating under Type C or Type D Mode of Operation (see note 13) is unfit to receive COVID-19 vaccination because of health reasons, 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 January 2022**, and the sample(s) of the test(s) conducted must be taken through combined nasal and throat swabs (see note 15). The relevant premises operator/employer must keep the above declaration form(s).

17 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 at least 14 days ago, except for persons previously infected with COVID-19, who are to receive one dose of vaccine at least 14 days ago. For persons aged 12 to 17, they may be deemed to have completed the vaccination course after receiving one dose of Comirnaty vaccine at least 14 days ago. For individuals who received COVID-19 vaccines in places outside Hong Kong and have received the recommended dose(s) as stipulated in relevant guidelines at least 14 days ago, they will also be regarded as having 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 (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 premises to which the requirement that staff members (see note 13 for staff members of catering businesses) must have completed a COVID-19 vaccination course is applicable, if there are staff members who had been issued a medical certificate proving that they were unfit for COVID-19 vaccination because of health

reasons, and such staff members subsequently received COVID-19 vaccination, then –

for (a) such staff members who have received the first dose of Comirnaty vaccine or CoronaVac vaccine; or (b) such staff members who have received the second dose of Comirnaty vaccine or CoronaVac vaccine but it has been less than 14 days after such vaccination; (c) such staff members who have received one dose of Comirnaty vaccine or CoronaVac vaccine but it has been less than 14 days after such vaccination and who were previously infected with COVID-19; or (d) such staff members aged 17 or below and employed in compliance with the Employment Ordinance (Chapter 57) who have received one dose of Comirnaty vaccine but it has been less than 14 days after such vaccination, they would be deemed to have complied with the requirement that staff members must have completed a COVID-19 vaccination course if they adopt the following measures, notwithstanding the fact that they have not completed a COVID-19 vaccination course:

- (i) premises operator must ensure that such staff members keep the above medical certificate, regardless of whether the validity period of that certificate had expired before such staff members received the relevant vaccine;
- (ii) premises operator must arrange for such staff members to undergo a polymerase chain reaction based nucleic acid test for COVID-19 once every 7 days starting from **13 January 2022** and the sample(s) of the test(s) conducted must be taken through combined nasal and throat swabs which must not be taken by the person being tested (see note 15), and ensure that such staff obtain SMS (mobile phone text message) notification containing the result of the test before **20 January 2022** and the end of every subsequent 7-day period and keep record of each SMS notification for 31 days;
- (iii) (only applicable to the staff members in item (a)) premises operators must ensure that such staff members have already made an appointment for receiving the second dose of Comirnaty vaccine or CoronaVac vaccine and the date of appointment for the second dose of vaccine and the date of receiving the first dose of vaccine can at most be 35 days apart, and ensure that the relevant staff members keep record of the above appointment; and
- (iv) premises operator must ensure that such staff members keep the relevant COVID-19 vaccination record.

If an individual who received COVID-19 vaccine in places outside Hong Kong is to enter a premises that is subject to the requirement about COVID-19 vaccination of customers, he/she must:

- (a) make a declaration to the relevant premises operator using the specified form available on the COVID-19 Thematic Website/relevant FEHD webpage; or
- (b) make a declaration to the Government on the non-local COVID-19 vaccination record, and produce to the relevant premises operator the QR code of vaccination record for local use issued by the Government. For methods of declaration, please refer to “FAQ – Non-local COVID-19 Vaccination Record” as published on the Government’s COVID-19 Vaccination Programme Thematic Website (www.covidvaccine.gov.hk/en/faq).

18 Massage establishments do not include the specified premises set out in Annex 4.

19 Event premises which are used for holding the following group gatherings only may open:

- (a) group gathering of not more than 20 persons during a wedding ceremony at which no food or drink is served (except as part of a religious ritual) ; or
- (b) group gathering during any of the following meetings at which no food or drink is served and, in the case of a group gathering of more than 20 persons, measures are in place for separating the participants in the gathering in different rooms or partitioned areas, each accommodating not more than 20 persons:
 - (i) a meeting of a body that must be held within a specified period in order to comply with any Ordinance or other regulatory instrument that governs the operation of the body or its business; or

(ii) a shareholders' meeting of a company listed on a recognized stock market (as defined by section 1 of Part 1 of Schedule 1 to the Securities and Futures Ordinance (Chapter 571)) that is held in accordance with any Ordinance or other regulatory instrument that governs the operation of the company or its business.

Event premises which are allowed to open must comply with the applicable infection control measures, including wearing of mask, screening of body temperature, provision of hand sanitizer, use of LHS mobile application, testing of staff and capacity limit etc.