

Prevention and Control of Disease (Requirement and Directions) (Business and Premises) Regulation
Gazette – Effective from 28 March 2020 18:00 to 11 April 2020 17:59*

Secretary for Food and Health (SFH) has issued the following two directions through a notice published in the Gazette in accordance with the Regulation. Details of the two directions are set out below:

Direction 1 - Catering Business	
The relevant requirements include:	
(a)	The number of customers at any premises on which food or drink is sold or supplied for consumption on the premises (catering premises) at any one time must not exceed 50% of the normal seating capacity of the premises;
(b)	Tables available for use or being used by customers within any catering premises must be arranged in a way to ensure there is a distance of at least 1.5 metres or some form of partition which could serve as effective buffer between one table and another table at the premises;
(c)	No more than 4 persons may be seated together at one table within any catering premises;
(d)	A person must wear a mask at any time within any catering premises, except when the person is consuming food or drink on the premises;
(e)	Body temperature screening on a person must be conducted before the person is allowed to enter the catering premises; and
(f)	Hand sanitisers must be provided at any catering premises for any person at the premises.
Direction 2 - Scheduled Premises	
All premises as listed below must be closed –	
(a)	Amusement game centres;
(b)	Bathhouses;
(c)	Fitness centres;
(d)	Places of amusement;
(e)	Places of public entertainment; and
(f)	Premises that are maintained or intended to be maintained for hire for holding social gatherings (commonly known as "party room").

* The extension of validity will be subject to final decision of Food and Health Bureau.

For more information, please visit [Prevention and Control of Disease Details](#).