



預防新型冠狀病毒肺炎 - 團體舉行餐飲活動的管理建議

Prevention of Novel Coronavirus Pneumonia – Advice on the Management of Group Catering Events

Population gathering and face-to-face contact are important factors for the transmission of novel coronavirus (2019-nCoV). Guests attending catering events may remove their masks to eat for a prolonged period of time, thus exposed to a higher risk of transmission. With a view to lowering the risk of the virus spreading through such events, the guidelines below are hereby formulated for full compliance by event organizers and participants.

I. Management of staff

- 1.1 It is recommended to replace luncheons and dinners with cocktail receptions in order to shorten the duration of the event as much as possible.
- 1.2 Toasts should not be offered from table to table during a banquet.
- 1.3 Tables should be set at >1 metre apart.
- 1.4 For indoor events holding >400 guests at the same space during which facemasks are likely to be removed for more than 1 hour, participants must present proof of nucleic acid test conducted within 7 days, or present proof of having completed two doses of COVID-19 vaccine at least 14 days ago.
- 1.5 Prepare alcohol-based handrub, perform temperature check for all persons entering the venue and request them to present the “Macao Health Code”. Deny admission to anyone presenting fever or respiratory symptoms.
- 1.6 All persons in the venue are required to wear a mask all the time when meals are not served, and keep an appropriate distance. While eating, put off the mask and store it properly so as to keep the environment and other objects from contamination.
- 1.7 If practicable, self-service food or beverages should be properly packaged or covered;
- 1.8 Avoid self-serving of condiments, cutlery or straws on the tables. It is recommended that such items be provided by staff as necessary or upon request; otherwise, measures should be taken to prevent such items from being contaminated;
- 1.9 In the event that many guests, performers or staff get sick, please notify the organizer and CDC of the Health Bureau.



澳門特別行政區政府
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II. Environmental hygiene measures

- 2.1 Provide alcohol-based handrub at the entrance and other places as appropriate for the use of participants;
- 2.2 Strengthen and increase the frequency of cleaning and disinfection of equipment and articles in the venue, particularly the surface of the tables, chairs, toilets and other frequently touched areas;
- 2.3 Toilets should be equipped with adequate hand wash and disposable paper towels/hand dryer. Proper functioning of sanitary equipment should be well ensured.
- 2.4 Ensure an adequate supply of fresh air in the indoor areas. For premises with air-conditioning systems, maintain fresh air supply and the proper functioning, cleaning and disinfection of the filtering system.

For guidelines on personal hygiene, environmental hygiene and disinfection, air-conditioning and ventilation or more, please refer to the Special Webpage Against Epidemics: <https://www.ssm.gov.mo/PreventCOVID-19>.

Centre for Disease Prevention and Control
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