



## 預防新型冠狀病毒肺炎 - 美食攤位活動的管理建議

### Prevention of Novel Coronavirus Pneumonia – Advice on the Management of Events with Food Stalls

In view that population gathering and face-to-face contact are important factors for the transmission of COVID-19, the risk of transmission is relatively high in events with food stalls as there are a large number of participants with masks taken off. This guideline is formulated to prevent the risk of the virus spreading in events with food stalls. Both organizers and participants should strictly comply with the requirements.

#### I. Management of customers

- 1.1. Adopt crowd management where appropriate. Suspend admission and line up customers in an open space when there are too many people.
- 1.2. Take body temperature for individuals entering the event venue and require them to present a Macao Health Code. Decline admission of any person with fever or respiratory symptoms.
- 1.3. Provide alcohol-based handrub at the entrance and other places as appropriate for the use of patrons.
- 1.4. Require all people entering the event venue to wear a mask at all times. The mask should not be removed unless absolutely necessary, such as eating. When not wearing a mask, a minimum distance of 1 metre should be maintained from others.
- 1.5. No eating or drinking at food stalls. Specific dining areas should be arranged for customers.
- 1.6. Dining tables should be placed at least 1 metre apart, and should be cleaned and disinfected regularly - and more frequently - with 1:100 diluted bleach solution. It is recommended to arrange 4-seat dining tables in order to avoid different groups of customers seating together, or set up a waterproof partition with at least half a meter high on the tables to prevent the spread of droplets.
- 1.7. Avoid self-serving of food, condiments or cutlery. 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.
- 1.8. For game booths and experiential activities, avoid sharing of equipment and tools; otherwise, clean and disinfect them with 1:100 diluted bleach solution promptly after each use.



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- 1.9. A signage should be put up in the event venue reminding customers to observe personal hygiene and avoid crowd gathering.

## II. Management of performers and staff

- 2.1 Alter appropriately the scale of the event and the number of food stalls and booths according to the size of the venue and the above-stated crowd control requirements.
- 2.2 Take body temperature for staff and performers every day and require them to submit Macao Health Code. Decline admission of any person with fever or respiratory symptoms.
- 2.3 All performers and staff should wear a mask at all times. The mask should not be removed unless absolutely necessary, such as eating. When not wearing a mask, a minimum distance of 1 metre should be maintained from other.
- 2.4 If for practical reasons the performers would not be able to wear a protective face mask or maintain a two-metre distance from others during the performance, they should either undergo a COVID-19 nucleic acid test beforehand or receive two doses of COVID-19 vaccine at least 14 days prior.
- 2.5 Stagger the times of rehearsals or performances of different performing groups.
- 2.6 Arrange separate spaces for different units/groups to avoid intermingling of members of different units/groups as much as possible.
- 2.7 Members of the same unit/group should dine in the allocated spaces if possible, or dine at staggered times.
- 2.8 Workers of food stalls should wash hands frequently with water and liquid soap, or rub hands with an alcohol-based handrub, especially after coughing, sneezing or using the toilet; do not touch the eyes, nose and mouth or prepare food before performing hand hygiene.
- 2.9 Observe food safety: Please refer to the “Food safety guideline for prevention of Novel Coronavirus Pneumonia” and “Prevent Novel Coronavirus Pneumonia – Disinfection guidelines on cold chain facilities and goods” prepared by the Municipal Affairs Bureau.
- 2.10 Record and update daily the contact list of staff in all stalls and booths in order to facilitate close contacts management in event of any suspected case.



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- 2.11 In the event of a sudden increase in the number of performers or staff falling ill, notify the organizers and the Centre for Disease Prevention and Control of the Health Bureau.

### III. Environmental Hygiene

- 3.1 Strengthen and increase the frequency of cleaning and disinfection of equipment and articles in the food premises, particularly the surface of the tables, chairs, toilets and other frequently touched areas;
- 3.2 Ensure an ample supply of liquid soap and disposable tissues, as well as the proper functioning of the equipment in the toilets;
- 3.3 For the cleaning and disinfection of cookware, tableware and cutlery, please refer to the “hygiene guidelines on cleaning and disinfection of eating utensils” published by the Department of Food Safety, Municipal Affairs Bureau;
- 3.4 Ensure an adequate supply of fresh air in the indoor areas. For premises with air-conditioning systems, maintain fresh air supply and ensure the proper functioning, cleaning and disinfection of the filtering system.

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