

FEHD reminds catering premises operators to observe latest social distancing measures

A spokesman for the Food and Environmental Hygiene Department (FEHD) said today (May 4) that the latest specifications and directions to be issued by the Secretary for Food and Health in relation to catering business and scheduled premises under the Prevention and Control of Disease (Requirements and Directions) (Business and Premises) Regulation (Cap. 599F) will be effective from tomorrow (May 5) for a period of 14 days to May 18. The spokesman appealed to catering premises operators to observe the relevant arrangements and strictly comply with various requirements and directions under Cap. 599F and other relevant anti-epidemic regulations at all times. Customers patronising catering premises are also required to comply with the various anti-epidemic regulations and restrictions.

Under the latest directions, starting from tomorrow, the maximum number of persons per table in catering premises will be raised from the current four to eight, while other requirements and restrictions on catering premises will continue to remain in force. Bars/pubs will remain closed during the period of tomorrow to May 18.

In addition, the Office of the Government Chief Information Officer also encourages the public to update the "LeaveHomeSafe" mobile application to the latest version (3.2.3), which makes the function of displaying the Vaccine Pass QR code work more smoothly.

The spokesman for the FEHD said, "The FEHD will continue to step up its inspections and conduct joint operations with the Police, so as to take stringent enforcement action against operators, staff and customers of catering businesses and certain scheduled premises who defy anti-epidemic regulations during the coming long weekend."

The FEHD will also issue advisory letters to operators of catering premises reminding them to pay attention to the latest requirements and directions. The spokesman again appealed to catering premises operators to remain vigilant and continue to comply with the relevant regulations on prevention and control of disease in a concerted and persistent manner, with a view to keeping their staff, customers and the public safe. Members of the public also have to comply with the related regulations and directions on vaccination, group gatherings and mask wearing at catering premises, in order to help the epidemic situation continue to subside and prevent a rebound.