

JOINT MEDIA RELEASE

ANNEX B

Checklist for SG Clean Programme – Hotels

7-Points for SG Clean Programme
1. Appoint an “SG Clean” Manager to implement measures and ensure compliance to checklist of SG Clean Programme
2. Have processes in place to check temperature and look out for respiratory symptoms of employees , and ensure that those who have visited COVID-19 affected countries with travel restrictions in place or are under an active Stay Home Notice (SHN) or Quarantine Order (QO) are not at the hotel
3. Where feasible and applicable, have processes in place to check temperature, look out for respiratory symptoms of tenants, contractors and suppliers , and ensure that those who have visited COVID-19 affected countries with travel restrictions in place or are under an active SHN or QO are not at the hotel. Where feasible and applicable, have processes in place to check temperature and look out for respiratory symptoms of hotel guests and MICE/event visitors
4. Check that there are processes in place for all common facilities to be disinfected at more frequent intervals and that employees observe good personal hygiene
5. Check that procedures are in place to manage COVID-19 suspect cases
6. Check there are documents and records of all preventive measures are in place
7. Ensure compliance to government orders, guidelines and health advisories on the COVID-19

Checklist for SG Clean Programme – F&B establishments¹

7-Points for SG Clean Programme
1. Appoint an “SG Clean” Manager to implement measures and ensure compliance to checklist of SG Clean Programme
2. Check temperature and screen for respiratory symptoms of employees and ensure that none has visited COVID-19 affected areas or is under an active Stay Home Notice (SHN) or Quarantine Order (QO)
3. Where feasible and applicable, check temperature and screen for respiratory symptoms of contractors, suppliers and visitors and ensure that none has visited COVID-19 affected areas or is under an active SHN or QO
4. Step up frequency of disinfection for all common facilities, and that employees observe good personal hygiene
5. Check that procedures are in place to manage COVID-19 suspect cases
6. Check that there are documents and records of all preventive measures
7. Ensure compliance to government orders, guidelines and health advisories on the COVID-19

¹ Licensed food establishments under the Singapore Food Agency

Checklist for SG Clean Programme – Retail establishments

7-Points for SG Clean Programme
1. Appoint a “SG Clean” Manager to implement measures and ensure compliance to checklist of SG Clean Programme
2. Check temperature and screen for respiratory symptoms of employees and ensure that none has visited COVID-19 affected areas or is under an active Stay Home Notice (SHN) or Quarantine Order (QO)
3. Where feasible and applicable, check temperature and screen for respiratory symptoms of contractors, suppliers and visitors and ensure that none has visited COVID-19 affected areas or is under an active SHN or QO
4. Step up frequency of disinfection for all common facilities, and that employees observe good personal hygiene
5. Check that procedures are in place to manage COVID-19 suspect cases
6. Check that there are documents and records of all preventive measures
7. Ensure compliance to government orders, guidelines and health advisories on the COVID-19