

Disease Prevention Measures Specified by the Government to Prevent the Spread of COVID-19

Annexing to Announcement of the Bangkok Metropolitan Administration (BMA) on Order of Temporary Closure of Premises (No. 16)
dated 4th January 2021

Businesses/Activities	Surveillance, Prevention and Control Measures
<p>Restaurants, food or beverage shops, convenience stores, diners, food courts, canteens, general restaurants selling food and beverage except pubs, bars</p>	<p><u>Owners</u></p> <ol style="list-style-type: none"> 1) The premise selling food with the area of over 200 square meters must provide screening points for checking temperatures of staff and service users. 2) The premise selling food with the area of not exceeding 200 square meters shall provide screening measure for fever, cough, sneeze or cold for staff and service users at their full potential and capability. 3) Set the system of seat (individual) distancing of at least 1.5 meters. In the case where the seat (individual) distancing is less than 1.5 meters, a partition between seats (individuals) must be provided. Anyhow, distance between seats (individuals) must be at least 1 meter. 4) Food or beverage shops or restaurants selling liquor or alcoholic beverage can be opened but consumption of liquor or alcoholic beverage on the premises is prohibited. 5) Provide see-through partition between customer and food. 6) Provide handwashing stations with soap or hand sanitizer gel containing at least 70% alcohol or disinfectants for hand cleaning at entrances and exits and other spots as appropriate for the premises. 7) Restrooms and toilets must be cleaned at least once every 2 hours. If unable to do so, stop the restroom and toilet service. 8) Clean dining tables and chairs with disinfectant cleaners such as 0.1 % sodium hypochlorite (blech) every time when customer finish using service. 9) Clean the floor, walkway, banister, bathroom, doorknobs or counters with detergent or disinfectant cleaners such as 0.1% sodium hypochlorite (blech) at least once a day and all waste must be disposed every day. 10) Air-conditioned restaurants must apply measure of setting intervals of opening and closing time in order to have a break for cleaning and ventilating intermittently.

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	<p>11) Apply strict measures for cleaning food containers, plates, bowls, cutlery and other utensils.</p> <p>12) Waiting line to buy food or to enter the premises must have at least 1-meter distance between each customer.</p> <p>13) Owner or manager of the premises of all types is responsible for the cleanliness of the premises, containers, utensils, and equipment and the provision of protective measures against the disease as prescribed by the Government as well as setting of other systems according to advice, condition, and timeframe prescribed by the Governor of Bangkok or the Government.</p> <p>14) If the premises are large, there should be an online queuing system and/or reservation system in front of the store that could clearly specify the time of access.</p> <p>15) If the premises are narrow commercial buildings, the shops may give out queuing cards and ask customers to come back and receive food to prevent congestion inside and in front of the premises</p> <p>16) Campaign for electronic money transfer or QR Code payment in order to avoid direct contact with banknotes and coins.</p> <p>17) Small condiments' packet is recommended.</p> <p>18) Designate clear standing points on the ground and staff should be assigned to control and manage the queue to strictly have at least 1-meter physical distance and this practice must not affect the pedestrian walkways or nearby places.</p> <p><u>Service Providers</u></p> <p>1) Staff must wear clean outfit, have the hair tied up, put on hat, gloves, aprons, and wear fabric or medical face mask.</p> <p>2) If having a fever, cough, sneeze, runny nose, shortness of breath/difficulty breathing or body temperature of 37.5 °C or higher, the staff must immediately stop working, seek medical attention and have self-observation at home.</p> <p>3) Cooks must wash their hands before cooking.</p>
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	<p>4) Waiters/waitresses must wash their hands every time before serving.</p> <p>5) Chats between waiters/waitresses should be at the normal volume level, do not shout or remove surgical or fabric face mask.</p> <p>6) Staff should wash hands regularly with water and soap or hand sanitizer gel containing at least 70% alcohol or disinfectants before start working, before food preparation, during and after cooking, after touching cash, garbage, food waste, after smoking, after cleaning and after using toilet.</p> <p><u>Service Users</u></p> <p>1) Every customer must maintain personal hygiene such as frequently washing hands with soap or alcohol-based sanitizer gel or disinfectant every time before and after using services.</p> <p>2) If having a fever, cough, sneeze, runny nose, shortness of breath/difficulty breathing or body temperature of 37.5 °C or higher, service users must not use the service and should seek medical attention and have self-observation at home.</p> <p>3) Notify district office in the area if any failures to comply with the measures are found.</p> <p>4) Wash hands every time before eating.</p> <p>5) Avoid coughing and sneezing near others.</p> <p>6) If you cough or sneeze while eating, mouth and nose should be tightly covered.</p>
Pushcarts, hawkers and stalls	<p><u>Service providers</u></p> <p>1) Wear clean outfit together with apron and hairnet at all times while cooking and wear fabric or surgical face mask at all times while selling food.</p> <p>2) Frequently wash hands with soap or hand sanitizer gel containing at least 70% alcohol or disinfectants before and after touching food.</p> <p>3) Waiting line to buy food or to enter the premises must have at least 1-meter distance between each customer.</p> <p>4) Provide see-through partition between customer and food.</p>

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	<ol style="list-style-type: none">5) Frequently clean pushcarts/stalls with detergent or disinfectants after selling.6) Clean tables and chairs with disinfectant or cleaners such as 0.1% sodium hypochlorite (blech) every time after customers finished using services.7) If having a fever, cough, or body temperature of 37.5 °C or higher, sellers must stop providing service, seek medical attention and have self-observation at home.8) Setting physical distancing of at least 1 meter for eat-in services.9) Dispose waste every day.10) Owner or manager of the premises of all types is responsible for the cleanliness of the premises, containers, kitchen utensils, and equipment and provision of protective measures against the disease as prescribed by the Government as well as setting of other systems according to advice, condition, and timeframe prescribed by the Governor of Bangkok or the Government.11) E-Payment should be added as a service payment channel to reduce touching and contact.12) Use kitchen utensils or equipment to pick cooked food, do not use hands to directly pick or touch food, and clean all utensils and equipment such as grippers, knives, and cutting boards every time after use.13) Cooked and ready-to-eat foods must be covered to protect from dust or particulate matters, insects, and disease vectors, must be placed at least 60 centimeters above the ground. In addition, the food must not be placed for service more than 4 hours and must be reheated once every 2 hours.14) Promote the use of personal and single-use dining utensil.15) Small condiments' packet is recommended.16) Hand sanitizer gel containing at least 70% alcohol or disinfectant might be provided for handwashing.
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	<p><u>Customer/Service users</u></p> <ol style="list-style-type: none"> 1) Wear fabric or surgical face mask. If having a fever, do not come to use the service. 2) Have physical distancing between individuals of at least 1 meter. 3) Notify district office in the area if any failures to comply with the measures are found. 4) Frequently wash hands with soap or hand sanitizer gel containing at least 70% alcohol or disinfectants every time before eating. 5) Avoid coughing and sneezing near others. 6) If you cough or sneeze while eating, mouth and nose should be tightly covered.
<p>Establishments that provide pet animal care and treatment services, pet grooming and spa shops, and pet service shops</p>	<ol style="list-style-type: none"> 1) Wipe clean all frequently touched surfaces and equipment both before and after services and all waste must be disposed every day. 2) Pet grooming staff and service users always wear surgical or fabric face mask. 3) Provide handwashing stations with soap or alcohol-based hand sanitizer gel or disinfectants. 4) Consider controlling the number of service users to prevent overcrowding in doing any activities to be as necessary and refrain from sitting and waiting for services inside the shops based on the practice of avoiding contact with others. 5) Have measure for basic COVID-19 symptom screening such as fever, cough, sneeze or cold and refrain from providing service to pet and its owner who have respiratory diseases. 6) Pet groomer and assistants (if any) wear face shield and long-sleeved gowns every time while providing services. 7) Consider adding measure on the use of mobile tracking application as deemed necessary and appropriate or using control measure by recording all necessary information and making report in certain areas.