

SPACEONCALL

Food Space Pilot Addendum

DRAFT - LAWYER REVIEW REQUIRED

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Version: pilot-2026-08-07-r2

Audience: Food-stall hosts and food-business renters

This pilot template is not legal advice and is not an executed agreement. SpaceOnCall must obtain Singapore legal review before relying on it for a public launch.

LICENCE AND PREMISES

The parties must identify the operator responsible for each required food retail, food processing, or premises licence and confirm that the proposed activity fits the approved premises use.

A listing or booking must not represent that a licence transfers automatically with the space.

FOOD SAFETY AND FACILITIES

The booking must state the permitted menu or process, trained personnel, storage, temperature control, washing, ventilation, grease, pest, allergen, and waste arrangements.

Shared facilities and equipment must have clear cleaning responsibility and handover records.

DOCUMENTS AND APPROVALS

The parties should retain the tenancy or licence evidence, layout, authority approvals, licence records, inspection records, and any stamp-duty evidence required for the arrangement.

Food operations must not begin until all required approvals are active and consistent with the actual operator and activity.