Supplementary

SI A. Parameter selection

Table S1. The material types and areas of surfaces.

| Surface | Material Type | Area a (cm²) | Data source |
|--------------------------------------|---------------------|--------------|--------------------|
| Napkin | Porous surfaces | 1600 | Calculated |
| Clothes | roious surfaces | 15,000 | Calculated |
| Plate | | 78 | Calculated |
| Spoon | | 20 | Calculated |
| Fork | Non-porous surfaces | 20 | Calculated |
| Knife | | 20 | Calculated |
| Glass | | 90 | Calculated |
| Wine bottle | | 440 | Calculated |
| Hand | | 100 | Estimated from [1] |
| Finger contact area | Skin | 3 | Estimated from [2] |
| Non-mucosal regions of head and neck | | 1600 | Calculated |
| Mucous membranes | Mucous membranes | 10 | Based on [3] |

^a Surface areas are effect areas that are commonly touched rather than the actual areas.

Table S2. Transfer rates between surfaces of different materials.

| Donor Surface | Acceptor Surface | Transfer Rate | Data Source |
|--------------------|--------------------|---------------|--------------------|
| Hand | Porous surface | 80% | Estimated from [4] |
| Hand | Skin | 50% | Assumed |
| Hand | Non-porous surface | 12% | Estimated from [5] |
| Hand | Mucous membranes | 36% | Estimated from [6] |
| Porous surface | Hand | 3% | Estimated from [7] |
| Skin | Hand | 50% | Assumed |
| Non-porous surface | Hand | 11% | Estimated from [5] |
| Mucous membranes | Hand | 0% | Assumed |

Table S3. First-order inactivation rates at different sites.

| Site | Value | Data Source | |
|-----------------------|--------|---------------------|--|
| On porous surface | 0.5/hr | Estimated from [8] | |
| On skin | 2.4/hr | Estimated from [9] | |
| On non-porous surface | 0.1/hr | Estimated from [10] | |

Table S4. Behaviour frequencies and assumed touching surfaces during the behaviours.

| Behaviour | Executors | Frequency | Touching Surfaces | Data Source |
|--|------------|-----------|--------------------------------------|------------------------|
| Touching one's own non- mucosal regions of head and neck | All agents | 13/h | Non-mucosal regions of head and neck | Estimated from [11] |
| Touching one's own mucous membranes | All agents | 9/h | Mucous membranes | Estimated from [12] |

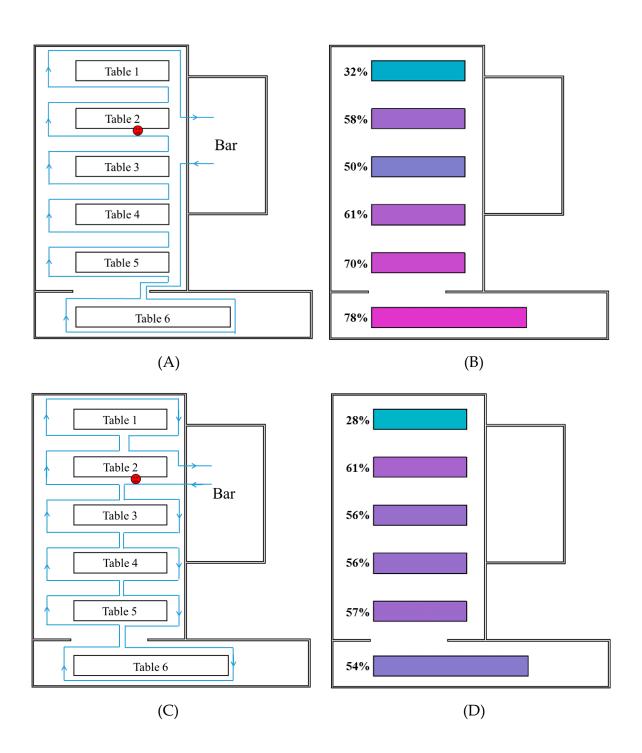
| Touching plates | Guests | 30/h | Plates | Assumed |
|-------------------------|---------|---------------------------------|---------|---------|
| Touching spoons | Guests | 30/h | Spoons | Assumed |
| Touching forks | Guests | 30/h | Forks | Assumed |
| Touching napkins | Guests | 10/h | Napkins | Assumed |
| Touching glasses | Guests | 30/h | Glasses | Assumed |
| Touching clothes | Guests | 6/h | Clothes | Assumed |
| Handshaking with others | Guests | 0~3 times during the dinner | Hands | Assumed |
| Serving the dishes | Waiters | 5 times during the dinner | Plates | Assumed |
| Serving the wine | Waiters | 5 times during the dinner | Glasses | Assumed |
| Taking back the plates | Waiters | 5 times during the dinner | Plates | Assumed |
| Taking back the glasses | Waiters | 5 times during the dinner | Glasses | Assumed |

 Table S5. Other parameters.

| Parameter | Description | Value | Data Source |
|-----------------|--|--------------------------------------|--|
| T | Computational duration | 90 minutes | Assumed from information from [13] |
| L_0 | Virus concentration in vomitus | 3×10 ⁸ genome copies/g | Estimated from [14] |
| Q_{ih} | Virus quantities on the index patient's hand after vomiting | 3×10⁵ genome copies | Estimated from [9] |
| Q_{wh} | Virus quantities on a waiter's hand after he cleaned the vomitus | 1.5×10 ⁴ genome copies | Assumed |
| η_m | Dose response parameter on the gastrointestinal tract | 0.1415/ genome copy | Estimated from [15] |
| ε_w | Hand washing efficiency | 0.4 | Estimated from [16] |
| N_{wd} | Number of waiters serving dishes | 3 | Assumed from the information from [13] |
| N_{ww} | Number of waiters serving wine | 3 | Assumed from the information from [13] |
| N_{ii1} | Number of interviewed ill guests in Table 1 | 5 | Derived from information from [13] |
| N_{i1} | Number of interviewed guests in Table 1 | 7 | Derived from information from [13] |
| N_{t1} | Number of the total guests in Table 1 | 8 | Derived from information from [13] |

| N_{ii2} | Number of interviewed ill guests in | 20 | Derived from information |
|-------------------|---------------------------------------|-----|--------------------------|
| IV _{ii2} | Table 2 | | from [13] |
| λī | Number of interviewed guests in | 22 | Derived from information |
| N_{i2} | Table 2 | | from [13] |
| N/ | Noveles of the total constant Table 2 | 22 | Derived from information |
| N_{t2} | Number of the total guests in Table 2 | | from [13] |
| N.7 | Number of interviewed ill guests in | 1.4 | Derived from information |
| N_{ii3} | Table 3 | 14 | from [13] |
| N/ | Number of interviewed guests in | 25 | Derived from information |
| N_{i3} | Table 3 | 25 | from [13] |
| N.T. | N. 1. (d 1 | 25 | Derived from information |
| N_{t3} | Number of the total guests in Table 3 | 25 | from [13] |
| 3.7 | Number of interviewed ill guests in | 10 | Derived from information |
| N_{ii4} | Table 4 | 10 | from [13] |
| 3.7 | Number of interviewed guests in | 20 | Derived from information |
| N_{i4} | Table 4 | 20 | from [13] |
| N/ | N. 1 (d 1 | 20 | Derived from information |
| N_{t4} | Number of the total guests in Table 4 | | from [13] |
| N.T. | Number of interviewed ill guests in | 2 | Derived from information |
| N_{ii5} | Table 5 | | from [13] |
| | Number of interviewed guests in | 5 | Derived from information |
| N_{i5} | Table 5 | | from [13] |
| | Number of the total guests in Table 5 | 6 | Derived from information |
| N_{t5} | | | from [13] |
| | Number of interviewed ill guests in | | Derived from information |
| N_{ii6} | Table 6 | 1 | from [13] |
| N_{i6} | Number of interviewed guests in | | Derived from information |
| | Table 6 | 4 | from [13] |
| | Number of the total guests in Table 6 | 45 | Derived from information |
| N_{t6} | | | from [13] |
| | | | |

SI B. Supplemental figures



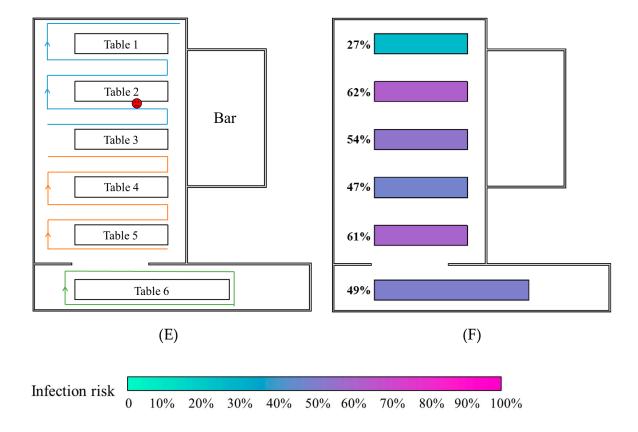


Figure S1. Waiters' serving patterns and predicted infection risks. (**A**) Waiters' serving Pathway 2. (**B**) Predicted average infection risk distribution (for 1,000 simulations) via the fomite route at the end of the exposure period (Pathway 2). (**C**) Waiters' serving Pathway 4. (**D**) Predicted average infection risk distribution via the fomite route (Pathway 4). (**E**) Waiters' serving Pathway 6. (**F**) Predicted average infection risk distribution via the fomite route (Pathway 6). The dose-response parameter on mucous membranes $\eta_m = 0.1415$ /genome copy and the viral load $L_0 = 3 \times 10^8$ genome copies/g. The location of the index patient is marked in red. The different colors of tables represent different levels of infection risk.

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