

**A GUIDE TO APPLICATION
FOR
RESTRICTED FOOD PERMITS
AND
COMPOSITE RESTRICTED FOODS PERMIT**

**Food and Environmental Hygiene Department
(Jan 2025 Edition)**

**A GUIDE TO APPLICATION FOR RESTRICTED FOOD PERMITS AND
COMPOSITE RESTRICTED FOODS PERMIT**

General

In accordance with the Food Business Regulation, Cap 132X, any person who intends to sell non-bottled drinks, frozen confections, milk, shell fish (hairy crab) or other restricted foods at any premises must obtain a permit relevant to the type of the proposed business before commencement of such business. If a machine for the manufacture of soft ice cream is installed in the same shop, a separate frozen confections factory licence is also required.

Generally speaking, non-bottled drinks are those drinks prepared for immediate consumption and do not require storage in sealed bottles, cans or other containers, for example, fresh fruit juice, diluted drinks prepared from concentrated fruit juice or syrup, soya bean juice etc. Drinks sold from a manual dispensing machine also belong to this category.

However, if non-bottled drinks are sold by an automatic vending machine, a permit for such machine (i.e. permit to sell food by means of vending machine”) shall have to be applied for instead.

A milk permit is not required for the sale in sealed containers of sterilized milk or sterilized milk beverage which have been approved by the Licensing Authority.

Sale of other restricted foods such as Chinese herb tea, cut fruit, food sold by means of vending machine, sushi, sashimi, leung fan, fish, shell fish, oyster to be eaten in raw state and meat to be eaten in raw state require relevant food permits.

Application Procedure

Restricted Foods Permit

Application should be made by submission of a standard application form [i.e. FEHB 95 for Application for Restricted Food Permit] together with a sketch showing the proposed layout of the premises to the District Secretary of the District Environmental Hygiene Offices concerned (see **Appendix I**). Standard forms are obtainable from all District Environmental Hygiene Offices and Licensing Offices.

The completed application form should contain the following:-

- I. the class of “Permit” applied for;
- II. full address of the premises under application for a “Permit” including name of the street, number of the premises, name of the building and the flat number, etc., to avoid postal misdelivery; and
- III. the name, correspondence address, telephone number, and identity card number of the applicant; if the applicant is a corporation, the name and address of the corporation and the name and residential address of the managing director and authorized person.

The application must be signed by the applicant or the authorized person for and on behalf of the corporation (in case where the applicant is a corporation). A “Permit” may be issued in the name of a person or a corporation.

Before the applicant receives a letter of requirements from the Licensing Authority, he is advised not to start any work on decoration. He must also not start the business before obtaining the “Permit”. Otherwise, he will be liable to prosecution.

Processing of Application and Notification of Licensing Requirement

Upon receipt of the application for a “Permit”, the District Secretary concerned will acknowledge it and inform the applicant in writing the date and time when the Health Inspector (Environmental Hygiene) will inspect the subject premises to assess its suitability for the issue of a “Permit”.

After the inspection and upon clearance from all Government departments concerned as appropriate, the District Secretary concerned will list out in detail the licensing requirements and conditions and convey them to the applicant in writing for his compliance of the requirements before a “Permit” can be issued.

Please refer to **Appendix II** for the standard requirements and conditions for non-bottled drinks, frozen confections, milk and other common restricted foods such as Chinese herb tea, cut fruit, food sold by means of vending machine, sushi, sashimi, leung fan, oyster to be eaten in raw state and meat to be eaten in raw state. The applicant is advised, in his own interest, to make reference to the Food Business Regulation Cap, 132X.

The applicant can start the decoration work only upon notification in writing of licensing requirements. If the subject premises are unsuitable for the issue of a “Permit”, the applicant will be informed of the rejection of the application by the District Secretary concerned together with reasons.

Enquiry on Licensing Requirements and Conditions

In case the applicant has difficulty in understanding the licensing requirements and conditions or has any queries concerning licensing matters, he can approach the Health Inspector (Environmental Hygiene) in charge of the application either in person or by telephone at the address and telephone number given in **Appendix I**.

Report Compliance with Licensing Requirements and Issue of Permit

Upon compliance of all licensing requirements, the applicant should immediately inform the District Secretary concerned in writing who will arrange a Health Inspector (Environmental Hygiene) for a verification inspection.

After confirming that all licensing requirements have been complied with, a “Permit” will then be issued. The applicant will be informed by the District Secretary concerned in writing of his full compliance of licensing requirements and of the forthcoming notification to him to pay fee and to collect “Permit”. The applicant is required to observe all licensing requirements and conditions upon issue of a “Permit”.

The objective of issuing these “Permits” is to ensure maintenance of a good standard of hygiene at the premises concerned and the wholesomeness of the food supplied therefrom. In the event of difficulty or incomprehension, please approach the District Secretary concerned. On the other hand, the applicant must not offer any money or gift to any staff because this is an offence under the law and the offender is liable to prosecution.

Non-compliance with Licensing Requirements

If the applicant fails to comply with all the licensing requirements within three months, the District Secretary concerned will inform him of the outstanding requirements in writing for his early remedial action. He will also be advised to report compliance again for another verification inspection after he has complied with the outstanding requirements.

If no report of compliance of licensing requirements is received, the Health Inspector (Environmental Hygiene) will only inspect the premises at 3 months intervals to check progress of the application.

If the applicant has so far made no efforts to overcome the shortcomings or fulfill the requirements over a period of 3 months after the issue of a letter of requirements or letter of shortcomings, or inspection for a progress report cannot be conducted, the District Secretary will send another letter by registered post warning the applicant that the Department has assumed he is not interested in establishing his business under application and that unless the Department hears from him to the contrary within 10 days, his application will be treated as abandoned.

Composite Restricted Foods Permit

In the past, if more than one kind of restricted food items are to be sold at the same premises, food business operator is required to submit individual application for each type of restricted food.

With effect from 1.1.2025, FEHD will accept application for “Composite Restricted Foods Permit” (“Composite Permit”) so that food business operators only need to apply for one “Composite Permit” to sell a variety of restricted foods (except food sold by means of a vending machine) at the same premises, thus streamlining the application process and making it more user-friendly.

The existing arrangements and fees for the “Restricted Food Permit” (“Permit”) involving sale of single restricted food item will remain unchanged. Applicant may choose to apply for a “Permit” for the sale of individual restricted food item at the same premises or a “Composite Permit” to cover all restricted food items except food sold by means of a vending machine according to their needs and actual circumstances. With the view to maintaining the food safety and environmental hygiene standard of a premises holding “Composite Permit”, restricted food items are categorized into not ready-to-eat foods and ready-to-eat foods with/without preparation to facilitate the handling procedures of application for “Composite Permit”:

Not ready-to-eat foods

- (a) Fresh, chilled, frozen or live freshwater fish
- (b) Fresh, chilled, frozen or live marine fish
- (c) Fresh, chilled, frozen or live shell fish, excluding shell fish (hairy crab)
- (d) Shell fish (hairy crab)

Ready-to-eat foods with preparation

- (a) Frozen confections
 - Frozen confections sold by the scoop
 - Frozen confections / frozen yoghurt from manufacturers’ original containers sold by dispensing machine
- (b) Non-bottled drinks
 - Prepared by diluting drink mixes/fruit juices with water on the premises
 - Fresh fruit juices extracted on the premises
 - In pressurized containers by means of a manual dispensing machine
 - Coffee/tea by means of a manual dispensing machine
- (c) Cut fruit
- (d) Leung fan
- (e) Chinese herb tea

Ready-to-eat foods without preparation

- (a) Milk
- (b) Frozen confections sold in manufacturers' cups and wrappers
- (c) Prepackaged sushi
- (d) Prepackaged sashimi
- (e) Prepackaged oysters to be eaten in raw state
- (f) Prepackaged meat to be eaten in raw state

The licensing procedures for a "Composite Permit" will be similar to that for an existing "Permit". The applicant is required to specify the types of restricted food intended to be sold on the premises in the application form. Applicant will be notified of the relevant permit requirements, including the core requirements for selling particular restricted food groups (i.e. not ready-to-eat foods and/or ready-to-eat foods with/without preparation) as well as the specific additional requirements for certain item(s)/sub-item(s) of restricted food and non-standard requirements (if applicable) after satisfactory site inspection by the case manager. Upon compliance with the permit requirements, a "Composite Permit" will be issued to the applicant. Both "Composite Permit" and "Permit" have a one-year validity.

For permittees currently holding multiple existing "Permits" for the sale of various restricted food items within the same premises, they may submit application for a "Composite Permit" to replace all or part of their existing "Permits" according to their needs and actual circumstances. However, special attention shall be paid that the licensing condition for a "Composite Permit" specified that "No restricted food shall be consumed on the premises if Chinese herb tea and other restricted foods are permitted to be sold on the premises". If the existing licensing requirements and conditions for the sale of the concerned restricted food items in existing "Permits" on the same premises have already covered all the restricted food items in the "Composite Permit" after preliminary screening by the case manager, a set of letter of requirements for the "Composite Permit" will be issued and verification inspection will be arranged at the same time. Upon confirmation of compliance with the "Composite Permit" requirements, cancellation of relevant existing "Permits" will be arranged and the "Composite Permit" will be issued correspondingly upon payment of the prescribed "Composite Permit" fee. The unused portion of any existing "Permit" fee(s) will not be refunded upon cancellation of relevant "Permits" and the issue of "Composite Permit".

The fees for each approval of a "Composite Permit" on the same premises and its renewal is \$810 or \$540, applicable to the following scenarios:

- (a) the sale of any two or more restricted food items (excluding sashimi, sushi and food sold by means of a vending machines) at a fee of \$810;
- (b) the sale of one or both of sashimi and sushi, together with one or more other kinds of restricted food at a fee of \$810; and
- (c) the sale of shell fish (hairy crab), together with one or more other kinds of shell fish at a fee of \$540.

A list of standard requirements and conditions for “Composite Permit” containing restricted food items offered for sale on the premises is attached at **Appendix III** for reference.

Please note that FEHD may impose non-standard requirements and conditions based on the individual merit, actual operation and business mode of each case for compliance by the applicant.

Application should be made by submission of a standard application form (i.e. FEHB 95) to the respective **District Environmental Hygiene Office** for processing.

District Environmental Hygiene Offices**Hong Kong & Islands**

<u>Central/Western District Environmental Hygiene Office</u> 10/F, Sheung Wan Municipal Services Building, 345 Queen's Road Central, Hong Kong Tel. no.: 2545 0506 Fax no.: 2851 7653	<u>Eastern District Environmental Hygiene Office</u> 3/F, Quarry Bay Municipal Services Building, 38 Quarry Bay Street, Hong Kong Tel. no.: 3103 7041 Fax no.: 2565 8203
<u>Southern District Environmental Hygiene Office</u> 4/F, Aberdeen Municipal Services Building, 203 Aberdeen Main Road, Hong Kong Tel. no.: 2903 0411 Fax no.: 2873 1608	<u>Wanchai District Environmental Hygiene Office</u> 7/F, Lockhart Road Municipal Services Building, 225 Hennessy Road, Wanchai, Hong Kong Tel. no.: 2879 5760 Fax no.: 2519 6884
<u>Islands District Environmental Hygiene Office</u> 6/F, Harbour Building, 38 Pier Road, Central, Hong Kong Tel. no.: 2852 3215 Fax no.: 2545 2964	

Kowloon

<u>Kowloon City District Environmental Hygiene Office</u> 3/F & 4/F, To Kwa Wan Market and Government Offices, 165 Ma Tau Wai Road, Kowloon Tel. no.: 2715 4608 Fax no.: 2761 0718	<u>Kwun Tong District Environmental Hygiene Office</u> Level 7, Shui Wo Street Municipal Services Building, 9 Shui Wo Street, Kwun Tong, Kowloon Tel. no.: 3102 7373 Fax no.: 2343 6734
<u>Mong Kok District Environmental Hygiene Office</u> 6/F & 7/F, Fa Yuen Street Municipal Services Building, 123A Fa Yuen Street, Mong Kok, Kowloon Tel. no.: 2749 3627 Fax no.: 2391 5572	<u>Sham Shui Po District Environmental Hygiene Office</u> 8/F-10/F, Un Chau Street Municipal Services Building, 59-63 Un Chau Street, Sham Shui Po, Kowloon Tel. no.: 2748 6943 Fax no.: 2748 6937
<u>Wong Tai Sin District Environmental Hygiene Office</u> 3/F, Tai Shing Street Market Building, 121 Choi Hung Road, Wong Tai Sin, Kowloon Tel. no.: 2997 9005 Fax no.: 2351 5710	<u>Yau Tsim District Environmental Hygiene Office</u> 3/F & 4/F, Kwun Chung Municipal Services Building, 17 Bowring Street, Yau Ma Tei, Kowloon Tel. no.: 2302 1301 Fax no.: 2735 5955

New Territories

<p><u>Sha Tin District Environmental Hygiene Office</u> Unit 1201-1207, 1220-1221, 12/F, Tower 1, Grand Central Plaza, 138 Rural Committee Road, Sha Tin, New Territories Tel. no.: 2634 0136 Fax no.: 2634 0442</p>	<p><u>Tai Po District Environmental Hygiene Office</u> 3/F, Tai Po Complex, 8 Heung Sze Wui Street, Tai Po, New Territories Tel. no.: 3183 9119 Fax no.: 2650 1171</p>
<p><u>North District Environmental Hygiene Office</u> 4/F, Shek Wu Hui Municipal Services Building, 13 Chi Cheong Road, Sheung Shui, New Territories Tel. no.: 2679 2815 Fax no.: 2679 5695</p>	<p><u>Sai Kung District Environmental Hygiene Office</u> 8/F, Sai Kung Tseung Kwan O Government Complex, 38 Pui Shing Road, Tseung Kwan O, N.T. Tel. no.: 3740 5100 Fax no.: 2792 9937</p>
<p><u>Kwai Tsing District Environmental Hygiene Office</u> 9/F, Kwai Hing Government Offices Building., 166-174 Hing Fong Road, Kwai Chung, New Territories Tel. no.: 2619 9482 Fax no.: 2480 4023</p>	<p><u>Tsuen Wan District Environmental Hygiene Office</u> 3/F, Yeung Uk Road Municipal Services Building, 45 Yeung Uk Road, Tsuen Wan, New Territories Tel. no.: 2212 9735 Fax no.: 2414 8809</p>
<p><u>Tuen Mun District Environmental Hygiene Office</u> 1/F & 3/F, Tuen Mun Government Offices Building, 1 Tuen Hi Road, Tuen Mun, New Territories Tel. no.: 2451 3113 Fax no.: 2452 6559</p>	<p><u>Yuen Long District Environmental Hygiene Office</u> 2/F-5/F, Yuen Long Government Offices, 2 Kiu Lok Square, Yuen Long, New Territories Tel. no.: 2920 7605 Fax no.: 2477 5099</p>

NON-BOTTLED DRINK PERMIT

**(Sale of Non-Bottled Drinks in pressurized containers
by means of a manual dispensing machine)**

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises and showing the proposed location of the manual dispensing machine and the wash-up sink shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

3. Water Supply

Water used in the manual dispensing machine shall be drawn directly from the government mains or other approved sources.

4. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all utensils and all parts of the machine liable to come into contact with the drinks.

5. Drinks dispensing machine

A manual drinks dispensing machine shall be provided and placed in satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- (a) it does not encroach on the pavement or street;
- (b) it is located in the premises so that other business conducted therein will offer no risk of contamination to the drinks;
- (c) it is placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under the machine can be easily cleaned;
- (e) the operation of the machine does not cause congestion to the remaining portion of the premises;

- (f) the machine is protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes; and
- (g) the machine, if placed on an outdoor site, is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

6. Scullery accommodation

At least one wash-up sink of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in the premises. Every sink must be connected to public mains water or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

NON-BOTTLED DRINK PERMIT

(Sale of Non-Bottled Drinks in pressurized containers by means of a manual dispensing machine)

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic operation of the machine.
2. The dispensing machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene and shall be kept in good working order at all times.
3. All parts of the dispensing machine liable to come into contact with the drinks shall be cleansed and sterilized daily except that the cleansing of any part kept continuously at a temperature of below 10°C may be carried out at such intervals as the Director of Food and Environmental Hygiene may decide.
4. Drinks shall be sold direct from the dispensing machine in disposable cups suitable for the drinks vended.
5. Only drinks mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
6. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL
7. All disposable cups used for the service of drinks shall be kept in dust-proof containers.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.

9. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the drinks being kept inside the dispensing machine.
10. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.
11. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.
12. Adequate precautions shall be taken to safeguard ice used in drinks against contamination. *(Applicable to a manual dispensing machine fitted with ice/beverage dispensing system.)*
13. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and

safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.

- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

NON-BOTTLED DRINK PERMIT

(Sale of Non-Bottled Drinks prepared by diluting drink mixes/fruit juices with water on the premises)

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

3. Water Supply

Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.

4. Scullery accommodation

At least one wash-up sink of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in the premises. Every sink must be connected to public mains water or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

5. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils used in the preparation and consumption of non-bottled drinks. ___At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization of all crockery, glassware or other utensils used in the preparation or consumption of non-bottled drinks. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

6. Storage of utensils

Adequate cupboard space must be provided to accommodate all utensils and crockery used in the business.

7. Refrigerator

A refrigerator in good working order shall be provided for the storage of non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

8. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks.

NON-BOTTLED DRINK PERMIT

(Sale of Non-Bottled Drinks prepared by diluting drink mixes/fruit juices with water on the premises)

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic preparation, storage and sale of non-bottled drinks.
2. Only boiled water and/or distilled water shall be used for diluting drink mixes/fruit juices in the preparation of non-bottled drinks.
3. All non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks shall be stored in suitable containers with close fitting covers or stoppers and kept separate from other commodities in a refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
4. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
5. Only drink mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
6. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
7. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL
8. Disposable cups used for serving drinks shall be kept in dust-proof containers.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.

10. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

11. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

NON-BOTTLED DRINK PERMIT

(Sale of fresh fruit juices extracted on the premises)

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

3. Water Supply

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

4. Scullery accommodation

At least one wash-up sink of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in the premises. Every sink must be connected to public mains water or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

5. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils and cutlery and of all parts of the juice extractor liable to come into contact with the fruit juice. At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization of all crockery, glassware or other utensils used in the preparation or consumption of non-bottled drinks. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

6. Storage of utensils

Adequate cupboard space must be provided to accommodate all utensils, crockery and cutlery used in the business.

7. Refrigerator

A refrigerator in good working order shall be provided for the storage of fresh fruit juices at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

8. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of fresh fruit juices.

9. Fruit juice extractor

An electric fruit juice extractor free from contamination by hand shall be provided for the extraction of fruit juices.

NON-BOTTLED DRINK PERMIT

(Sale of fresh fruit juices extracted on the premises)

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic preparation, storage and sale of fresh fruit juices.
2. All fresh fruit juices shall be free from contamination by hand and extracted from the fruit by means of a juice extractor.
3. All fresh fruit juices, if not sold immediately after extraction, shall be stored in suitable container with close-fitting covers or stoppers and kept separate from other commodities in a refrigerator.
4. All fresh fruit juices shall be stored in the refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
5. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) *Clostridium perfringens* : less than 100 colony-forming units per mL
 - (b) *Escherichia coli* : less than 100 colony-forming units per mL
 - (c) *Salmonella species* : absent in 25 mL
 - (d) *Staphylococcus aureus* : less than 100 colony-forming units per mL
6. All parts of the juice extractor liable to come into contact with the drinks shall be cleansed and sterilized at least once daily before business.
7. Disposable cups used for serving drinks shall be kept in dust-proof containers.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.
9. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the

towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

10. The permittee or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.
11. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
12. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

NON-BOTTLED DRINK PERMIT

Sale of Non-Bottled Drinks (Coffee / Tea) by means of a manual dispensing machine

Standard Requirements

1. **Sketch**

A sketch delineating the boundary of the premises and showing the proposed location of the manual dispensing machine and the wash-up sink shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. **Ceilings and internal walls**

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

3. **Water Supply**

Water used in the manual dispensing machine shall be drawn directly from the government mains or other approved sources.

4. **Cleansing and sterilization facilities**

Facilities shall be provided for the cleansing and sterilization of all utensils and all parts of the machine liable to come into contact with the drinks.

5. **Drinks dispensing machine**

A manual drinks dispensing machine shall be provided and placed in satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- (a) it does not encroach on the pavement or street;
- (b) it is located in the premises so that other business conducted therein will offer no risk of contamination to the drinks;
- (c) it is placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under the machine can be easily cleaned;
- (e) the operation of the machine does not cause congestion to the remaining portion of the premises;

- (f) the machine is protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes; and
- (g) the machine, if placed on an outdoor site, is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

6. Scullery accommodation

At least one wash-up sink of glazed earthenware or other approved material of not less than 450mm in length (measured between the top inner rims) must be installed near to the drink dispensing machine. Every sink must be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and provided with a waste pipe connected to a proper drainage system.

7. Sterilizer

Facilities shall be provided for the cleansing and sterilization of all utensils and all parts of machine liable to come into contact with the drinks. At least one sterilizer of not less than 23-litre capacity shall be provided in the premises for the sterilization. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

NON-BOTTLED DRINK PERMIT

Sale of Non-Bottled Drinks (Coffee / Tea) by means of a manual dispensing machine

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic operation of the machine.
2. The dispensing machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene and shall be kept in good working order at all times.
3. All parts of the dispensing machine liable to come into contact with the drinks shall be cleansed and sterilized daily.
4. Drinks shall be sold direct from the dispensing machine in disposable cups suitable for the drinks vended.
5. Only coffee beans/grinded coffee beans/coffee powder/drink mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
6. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL
7. All disposable cups used for the service of drinks shall be kept in dust-proof containers.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.
9. The permittee shall carry out regular rotation of stocks according to the keeping or storage

properties of the drinks being kept inside the dispensing machine.

10. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

11. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.
12. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
13. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.

- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold in manufacturers' cups and wrappers)

Standard Requirements

1. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

2. Refrigerator

A refrigerator of a suitable capacity and in good working order shall be provided for the storage of frozen confections.

3. Thermometer

A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections are being stored.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold in manufacturers' cups and wrappers)

Standard Conditions

1. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises in which the portion under permit is situated are of such nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
2. Frozen confections shall be sold only in the original cups and wrappers as supplied by the manufacturers.
3. Only frozen confections supplied by licensed frozen confection factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
4. All frozen confections shall be kept in the refrigerator at a temperature below -2°C.
5. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used cups and wrappers awaiting disposal.
6. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.

- b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
- c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold by the scoop)

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

3. Water Supply

Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.

4. Ablution facilities

Not less than 1 wash-up sink of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in the premises. Every sink must be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

5. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils used in the preparation and consumption of frozen confection and by immersion in boiling water of all frozen confection scoops. At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

6. Sterilization apparatus

A frozen confection scoop sterilization apparatus in accordance with the attached sketch or as approved by the Director of Food and Environmental Hygiene shall be provided.

7. Refrigerator

A refrigerator of suitable capacity and in good working order shall be provided for the storage of frozen confections.

8. Thermometer

A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections are being stored.

9. Adequate cupboard space must be provided to accommodate all utensils and cutlery used in the business.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold by the scoop)

Standard Conditions

1. The permit shall remain valid only for so long as activities in and conditions of the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
2. Only frozen confections supplied by licensed frozen confection factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
3. All frozen confection cones or wafers, disposable cups / containers and drinking straws used in the business shall be stored in dust-proof containers.
4. All frozen confections shall be kept in the refrigerator at a temperature below -2°C .
5. All scoops used in serving frozen confections sold by the scoop shall be -
 - (a) immersed for not less than 1 minute in boiling water before business, and
 - (b) during business hours, placed or stored under cover in the special apparatus provided for the sterilization purposes and immersed in a solution of chloride of lime or other suitable chemical sterilant.
6. Frozen confections shall be sold in cones or expendable or non-returnable containers for consumption off the premises only.
7. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.
9. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental

Hygiene, shall conduct the business in person at the permitted premises.

Non-standard Conditions

1. The water supply tank shall be protected against contamination.
2. The waste water storage tank shall be emptied and cleaned at least once a day.
3. The permittee shall, on demand by Health Inspector, produce such evidence as may be necessary to support that distilled water is used for the business.
4. Waste water in storage container shall be disposed of in such a manner as not to be a nuisance.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

5. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

FROZEN CONFECTIONS PERMIT

(Frozen confections / frozen yoghurt from manufacturers' original containers sold by dispensing machine)

Standard Requirements

1. A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.
2. All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.
3. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
4. Not less than 1 wash-up sink of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in the premises. Every sink must be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.
5. A refrigerator of suitable capacity and in good working order shall be provided for the storage of frozen confections / frozen yoghurt.
6. A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections / frozen yoghurt are being stored.
7. The dispensing machine from which frozen confections or frozen yoghurt are sold shall be in good working order.
8. Suitable facilities shall be provided for sterilization of the dispensing machine from which frozen confections and/or frozen yoghurt are sold. At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

Non-standard Requirements

1. -- 20. (NA)

FROZEN CONFECTIONS PERMIT

(Frozen confections / frozen yoghurt from manufacturers' original containers sold by dispensing machine)

Standard Conditions

1. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises in which the portion under the permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
2. Only frozen confections / frozen yoghurt in original packaging material supplied by licensed frozen confection factories or from a source approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
3. Frozen confections / frozen yoghurt shall be sold in cones or expendable or non-returnable containers for consumption off the premises only.
4. All frozen confection cones, wafers or disposable cups / containers shall be stored in dust proof containers.
5. The dispensing machine shall be cleaned daily by a bactericidal agent approved by the Director of Food and Environmental Hygiene.
6. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

7. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.
8. All frozen confections / frozen yoghurt shall be kept in the refrigerator at a suitable temperature.
9. The permittee or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

2. -- 20. (NA)

MILK PERMIT

Standard Requirements

1. **Ceilings and internal walls**

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

2. **Refrigerator**

A refrigerator of suitable capacity and in good working order shall be provided for the storage of milk at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

3. **Thermometer**

A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of milk.

MILK PERMIT

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic storage and sale of milk or milk beverage.
2. Milk or milk beverage shall be sold in the original bottles/cartons with the caps/seals unbroken.
3. Only milk or milk beverage supplied by licensed milk factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
4. If milk or milk beverage is to be stored together with other commodities in a refrigerator, it shall be stored in a separate compartment.
5. Milk or milk beverage shall be stored in the refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
6. All empty milk bottles shall be properly stored in trays provided by the milk factory for the purpose.
7. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers/wrappers awaiting disposal.
8. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online

platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :

- i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
- b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
- c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

CHINESE HERB TEA PERMIT

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

3. Undersides of ceiling/cockloft/staircase

The undersides of any ceiling or cockloft or staircase of timber construction must be lined so as to prevent as far as possible dust from falling from the floor above.

4. Water Supply

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

5. Scullery accommodation

At least one wash-up sink of glazed earthenware, stainless metal or other approved material of not less than 450mm in length (measured between the top inner rims) shall be installed in the premises. Every sink shall be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

6. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils used in the preparation and consumption of the Chinese herb tea. At least one sterilizer of not less than 23-litre capacity shall be provided in the premises for the sterilization. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agents must be approved by the Director of Food and Environmental Hygiene.

7. Storage of utensils

Adequate cupboard space must be provided to accommodate all utensils, crockery and cutlery used in the business.

8. Formulary

The formulary and dosage of each ingredient in the formulary of each type of Chinese herb tea sold on the premises shall be approved by the Director of Health. To this effect, the formulary and dosage of each ingredient in the formulary of each type of Chinese herb tea to be sold on the premises shall be submitted to the Director of Food and Environmental Hygiene for referral to the Director of Health for vetting. (Please supply the required information by using the attached form.)

Non-standard Requirements

1. No fuel other than electricity *and town gas / liquefied petroleum gas shall be used in the premises.

** Delete as appropriate*

CHINESE HERB TEA PERMIT

Standard Conditions

1. Except with the approval of the Director of Food and Environmental Hygiene, or as specified in any licence or permit granted by the Director of Food and Environmental Hygiene, the premises must not be used for any other purpose or class of business.
2. The permit shall remain valid only for so long as activities in and conditions of the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic preparation, storage and sale of commodities for which the permit is granted.
3. Only Chinese Herb Tea approved in the premises are to be sold.
4. Except in a proper kitchen, the brewing of Chinese herb tea and the boiling of water for sterilization purposes shall be done by electricity only.
5. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
6. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

7. No fuel other than electricity *and town gas / liquefied petroleum gas shall be used in the premises.

** Delete as appropriate*

8. Any smoke or fumes likely to be emitted from the use of kerosene/diesel oil stoves in the kitchen shall be arranged to discharge into the open air in such a manner as not to be a nuisance.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste matter and used disposable containers awaiting disposal.
10. Personal effects such as clothing, footwear, luggage, umbrellas, toilet and other articles, must not be stored or left in any food room.

11. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.
12. Each type of Chinese herb tea to be sold on the premises shall be prepared in accordance with the formulary, ingredients and dosages as approved by the Director of Health.

Non-standard Conditions

1. Only Chinese herb tea obtained from a licensed food factory or other lawful sources shall be sold on the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

2. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

RESTRICTED FOOD PERMIT (CUT FRUIT)

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Water supply

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

3. Scullery accommodation

At least one wash-up sink of glazed earthenware, stainless metal or other approved material of not less than 450 mm in length (measured between the top inner rims) shall be installed in the cut fruit portion. Every sink shall be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste-pipe connected to a proper drainage system.

4. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils and all parts of machine liable to come into contact with the food used in the preparation and consumption of the cut fruits. At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

5. Sterilization apparatus

A fruit-knife sterilization apparatus as shown on the sketch attached shall be provided.

6. Refrigerator

A refrigerator or a separate compartment of a refrigerator shall be provided for the storage and display of all cut fruits at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

7. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator.

8. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

9. Storage of utensils

Adequate cupboard space must be provided to accommodate all utensils used in the business.

10. Cutting/peeling machine

The cutting/peeling instrument for fruit shall be properly screened against contamination.
(for sale of cut fruits through machine designed for cutting/peeling fruits)

Non-standard Requirements

1. -- (NA)

10.

(NA)

RESTRICTED FOOD PERMIT (CUT FRUIT)

Standard Conditions

1. The permit shall remain valid only for so long as activities in and conditions of the remaining portion of the premises are of such nature as not to prejudice the hygienic preparation, storage and sale of cut fruits.
2. All fruits shall be washed and cleansed with potable water before cutting.
3. No other commodity shall be placed in the refrigerator or compartment of a refrigerator used for the storage or display of cut fruits.
4. Cut fruits including any pre-packed cut fruit, if not sold immediately to customers shall be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.
5. The sterilization apparatus shall be cleansed and the bactericidal agent renewed at least once daily.
6. If cleaning and/or wiping dry of fruit knife is necessary between use, only clean disposable paper towel shall be used for the purpose.
7. All fruit knives shall be immersed in the sterilization solution in the sterilizer when they are not in use.
8. If wrappers/bags are used for wrapping up cut fruits, only clean clear ones shall be employed for the purpose.
9. Cut fruit placed in open-type display refrigerator should be protected against risk of contamination by clean wrappers/containers.
10. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

11. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.

12. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.
13. All pre-packed cut fruits sold on the premises must be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

(for sale of pre-packed cut fruits)
14. The fruit cutting/peeling machine should be cleansed and sterilized by bactericidal agent of a type approved by the Director of Food and Environmental Hygiene at least once daily.

(for sale of cut fruits through machine designed for cutting/peeling fruits)
15. The portion of the premises where the cutting/peeling machine is operated shall be properly guarded against the intrusion of customers.

(for sale of cut fruits through machine designed for cutting/peeling fruits)
16. The cutting/peeling machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.

(for sale of cut fruits through machine designed for cutting/peeling fruits)
17. (NA)

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

2. -- 10. (NA)

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Hot beverages / non-bottled drinks except drinking water and fresh squeezed orange juice)

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains, drinking water in manufacturer's original bottle supplied by a licensed food factory or other lawful sources, or other approved sources.

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used cups, wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.

- (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
 - (iii) The serving nozzle of the machine shall be properly guarded against contamination if it is not of the countersunk or concealed type.
 - (iv) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customer collect the food.
 - (v) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product;
 - (viii) The machine should be so sheltered from rain and wind etc.
8. The vending machine shall be equipped with an automatic cut-off device to stop the food vending operation of the vending machine and also to notify the permittee simultaneously for follow-up action once it cannot function properly due to faulty conditions.
9. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.
10. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Hot beverages / non-bottled drinks except drinking water and fresh squeezed orange juice)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains, drinking water from manufacturer's original bottle supplied by a licensed food factory or other lawful sources, or other approved sources.
3. Only food products supplied by a licensed food factory or other lawful sources shall be sold.
4. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
(Notes: This condition is applicable when the machine is equipped with a button for adding crushed ice to the drink)
5. Food sold from the vending machine shall be kept at an appropriate temperature to guard against deterioration.
6. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL

(Note :

This condition is applicable to the machine vending non-bottled drinks only.)

7. The machine shall be used for the sale of food specified on the permit only.

8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.
11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
12. Disposable cups or containers used shall be of a type suitable for containing the food vended.
13. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept within the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. The vending machine shall be automatically cut off to stop its food vending operation and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business once it cannot function properly due to faulty conditions.
16. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
17. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.

18. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
19. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for acceptance.
20. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.
21. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
22. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
23. Adequate precautions shall be taken to protect the machine as far as possible from entry of insects, rodents, dust, sand etc. particularly during refilling, cleansing and sterilization.
24. No change to the source of water supply shall be made without the prior approval of the Director of Food and Environmental Hygiene.
25. Documentary proof of water supply from approved source shall be produced for inspection whenever requested by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
(applicable if water supply is not from government mains)

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Prepackaged chilled food)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers, wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
 - (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
 - (iii) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (iv) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (v) The machine selling food under temperature control shall be fitted with a thermostatically controlled device to maintain the correct temperature.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. One or more thermometer(s) shall be provided to the vending machine indicating prominently to customers the temperatures at which the foods are being stored under refrigeration. Acceptable tolerance of temperature taking accuracy for the device is plus or minus 1.11°C.
9. The vending machine must also be equipped with a fixed self-registering device which accurately records (i) at least hourly the storage temperature of the foods under refrigeration and (ii) the date and time during which these temperatures have been maintained or recorded.
10. The vending machine shall be equipped with an automatic cut-off device to stop the food vending operation of the vending machine and also to notify the permittee simultaneously for follow-up action once the food storage temperature in the machine is above 4 °C / it cannot function properly due to faulty conditions.
11. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.

12. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
13. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
14. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be furnished to the Director of Food and Environmental Hygiene for retention.
15. Different compartments shall be provided in the vending machine to keep ready-to-eat food separate from non-ready-to-eat food. If upper and lower compartments are provided in the machine, use the upper compartment for storage of ready-to-eat food and the lower compartment for non-ready-to-eat food.
(applicable if both ready-to-eat and non-ready-to-eat food products are to be sold in the same machine.)

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Prepackaged chilled food)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and documentary proof from the new supplier shall be furnished to the Director for retention.
4. Only prepackaged food products properly packaged to prevent contamination and leakage supplied by a licensed food factory or other lawful sources shall be sold. All the food shall be handled, transported and dispensed in a hygienic manner and shall be maintained at a temperature not higher than 4°C during delivery.
5. Prepackaged food including the individual pack of dressing and/or seasoning attached, if any, sold by the vending machine shall be marked and labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) and sold in the original and intact prepackaged form without being contaminated or tampered with.
6. Food stored in the machine for sale shall be kept at a temperature at or below 4 °C to guard against deterioration.
7. The machine shall be used for the sale of food specified on the permit only.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.

11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
12. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
13. A record must be kept showing the quantities of food product obtained from the supplier. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept in the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. The vending machine shall be automatically cut off to stop its food vending operation and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business once the food storage temperature in the machine is above 4 °C / it cannot function properly due to faulty conditions.
16. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
17. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
18. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
19. The permittee shall provide logging record which accurately records (i) at least hourly the food storage temperature of the vending machine and (ii) the date and time during which these temperatures have been maintained or recorded. The record must be kept for at least three months and be readily available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email accordingly on demand by any

health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene .

20. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
21. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
22. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
23. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for acceptance.
24. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.
25. Ready-to-eat food shall be stored separately from non-ready-to-eat food. If upper and lower compartments are provided in the vending machine, ready-to-eat food shall be stored in the upper compartment and non-ready-to-eat food in the lower compartment of the machine.
(applicable if both ready-to-eat and non-ready-to-eat food products are to be sold in the same machine.)

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Cotton candy prepared by built-in cotton candy making unit)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers / wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic cotton candy vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene. The type of automatic cotton candy vending machine shall be approved by the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
- (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
- (iii) The serving nozzle of the machine shall be properly guarded against contamination if it is not of the countersunk or concealed type.

- (iv) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (v) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. All food delivery orifices of the machine shall be protected from entry of insects, rodents, dust, sand etc. by providing a suitable device during collection of food.
(machine placed on an outdoor site)
9. Suitable arrangement shall be provided to protect the operation of the machine from the weather and possible contamination of food from ambient environment.
(machine placed on an outdoor site)
10. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.
11. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
12. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the machine when it cannot function properly due to faulty conditions and to notify the permittee simultaneously for follow-up action.
13. A waste water storage tank of sufficient capacity with a close-fitting cover should be provided. Once the waste water storage tank(s) is/are full, the permittee shall empty it immediately.
14. Satisfactory arrangement shall be provided for the disposal of all waste water into a Government sewer.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Cotton candy prepared by built-in cotton candy making unit)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. Only food ingredients supplied by licensed food factories or other lawful sources shall be used in the preparation of cotton candy. The food ingredients shall be wholesome and free from contamination.
4. Adequate precautions shall be taken to ensure that the food ingredients are in a hygienic state and free from contamination when filled into the containers in the vending machine for later use.
5. Adequate precautions shall be taken to ensure that the sticks used for consumption of cotton candy are kept in a hygienic state and free from contamination.
6. Food sold from the vending machine shall be kept at an appropriate temperature to guard against deterioration.
7. The machine shall be used for the sale of food specified in the permit only, i.e. cotton candy.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission of the Director of Food and Environmental Hygiene.
11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
12. Disposable containers / wrappers or other single-service articles used shall be of a type suitable for containing the cotton candy vended.

13. Waste water storage tank(s) placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food ingredients kept in the vending machine and ensure that the food ingredients are removed before expiry of their shelf life. Expired food ingredient(s) and food ingredient waste shall be placed in an enclosed container for disposal and not be used for preparing cotton candy.
15. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
16. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
17. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for approval.
18. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and taking any other necessary action to accompany and facilitate detailed inspection.
19. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the machine when it cannot function properly due to faulty conditions and to notify the permittee simultaneously for follow-up action before the machine is reset to resume business.
20. All food in the vending machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
21. The approval conditions imposed by the Food and Environmental Hygiene Department in respect of the cotton candy machine shall be complied with.
22. Vending machine employees must keep their hands clean and wear clean outer garments while handling food or product contact surfaces of the machine.
23. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
24. Adequate precautions shall be taken to protect the machine as far as possible from entry of insects, rodents, dust, sand etc. particularly during refilling, cleansing or sterilization.

25. Adequate precautions shall be taken to prevent cross-contamination of fresh water storage tank(s) and waste water storage tank(s).

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Prepackaged frozen food)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers, wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
 - (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
 - (iii) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (iv) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (v) The machine selling food under temperature control shall be fitted with a thermostatically controlled device to maintain the correct temperature.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. One or more thermometer(s) shall be provided to the vending machine indicating prominently to customers the temperatures at which the foods are being stored under refrigeration. Acceptable tolerance of temperature taking accuracy for the device is plus or minus 1.11°C.
9. The vending machine must also be equipped with a fixed self-registering device which accurately records (i) at least hourly the storage temperature of the foods under refrigeration and (ii) the date and time during which these temperatures have been maintained or recorded.
10. The vending machine shall be equipped with an automatic cut-off device to stop the food vending operation of the vending machine and also to notify the permittee simultaneously for follow-up action once the food storage temperature in the machine is above -18 °C / it cannot function properly due to faulty conditions.
11. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.

12. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
13. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
14. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be furnished to the Director of Food and Environmental Hygiene for retention.
15. Different compartments shall be provided in the vending machine to keep ready-to-eat food separate from non-ready-to-eat food. If upper and lower compartments are provided in the machine, use the upper compartment for storage of ready-to-eat food and the lower compartment for non-ready-to-eat food.
(applicable if both ready-to-eat and non-ready-to-eat food products are to be sold in the same machine.)

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Prepackaged frozen food)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.

(applicable if water supply is provided)
3. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and documentary proof from the new supplier shall be furnished to the Director for retention.
4. Only prepacked food products properly packaged to prevent contamination and leakage supplied by a licensed food factory or other lawful sources shall be sold. All the food shall be handled, transported and dispensed in a hygienic manner and shall be maintained at a temperature not higher than -18°C during delivery.
5. Prepacked food including the individual pack of dressing and/or seasoning attached, if any, sold by the vending machine shall be marked and labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) and sold in the original and intact prepacked form without being contaminated or tampered with.
6. Food stored in the machine for sale shall be kept at a temperature at or below -18 °C to guard against deterioration.
7. The machine shall be used for the sale of food specified on the permit only.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.

11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
12. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
13. A record must be kept showing the quantities of food product obtained from the supplier. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept in the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. The vending machine shall be automatically cut off to stop its food vending operation and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business once the food storage temperature in the machine is above -18 °C / it cannot function properly due to faulty conditions.
16. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
17. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
18. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
19. The permittee shall provide logging record which accurately records (i) at least hourly the food storage temperature of the vending machine and (ii) the date and time during which these temperatures have been maintained or recorded. The record must be kept for at least three months and be readily available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email accordingly on demand by any

health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene .

20. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
21. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
22. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
23. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for acceptance.
24. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.
25. Ready-to-eat food shall be stored separately from non-ready-to-eat food. If upper and lower compartments are provided in the vending machine, ready-to-eat food shall be stored in the upper compartment and non-ready-to-eat food in the lower compartment of the machine.
(applicable if both ready-to-eat and non-ready-to-eat food products are to be sold in the same machine.)

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Prepackaged eggs under cold keeping)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers, wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
 - (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
 - (iii) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (iv) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (v) The machine selling food under temperature control shall be fitted with a thermostatically controlled device to maintain the correct temperature.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. One or more thermometer(s) shall be provided to the vending machine indicating prominently to customers the temperatures at which the foods are being stored under refrigeration. Acceptable tolerance of temperature taking accuracy for the device is plus or minus 1.11°C.
- 9 The vending machine must also be equipped with a fixed self-registering device which accurately records (i) at least hourly the storage temperature of the foods under refrigeration and (ii) the date and time during which these temperatures have been maintained or recorded.
10. Different compartments shall be provided inside the vending machine for separate storage of different types of prepackaged eggs.
(applicable to vending machines selling different types of eggs)
11. The vending machine shall be equipped with an automatic cut-off device to stop the food vending operation of the vending machine and also to notify the permittee simultaneously for follow-up action once the food storage temperature in the machine is above 4 °C / it cannot function properly due to faulty conditions.

12. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.
13. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
14. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
15. All prepackaged eggs sold by means of vending machine shall be obtained from lawful sources. Documentary proof to this effect shall be furnished to the Director of Food and Environmental Hygiene for retention.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Prepackaged eggs under cold keeping)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. Only prepackaged eggs supplied by lawful sources shall be sold. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and documentary proof from the new supplier shall be furnished to the Director for retention.
4. Prepackaged food sold by the vending machine shall be properly packaged to prevent contamination and leakage. All the food shall be handled, transported and dispensed in a hygienic manner and shall be maintained at a temperature not higher than 4 °C during delivery.
5. Prepackaged food sold by the vending machine shall be marked and labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W.) and sold in the original and intact prepackaged form without being contaminated or tampered with.
6. Food stored in the machine shall be kept at a temperature at or below 4 °C to guard against deterioration.
7. The machine shall be used for the sale of food specified on the permit only, i.e. eggs.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.
11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food

and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.

12. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
13. A record must be kept showing the quantities of food product obtained from the supplier. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept in the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. The vending machine shall be automatically cut off to stop its food vending operation and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business once the food storage temperature in the machine is above 4 °C / it cannot function properly due to faulty conditions.
16. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
17. Different types of prepackaged eggs shall be stored separately.
(applicable to vending machines selling different types of eggs)
18. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
19. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
20. The permittee shall provide logging record which accurately records (i) at least hourly the food storage temperature of the vending machine and (ii) the date and time during which these temperatures have been maintained or recorded. The record must be kept for at least

three months and be readily available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email accordingly on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene .

21. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
22. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
23. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
24. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for acceptance.
25. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Food requiring hot holding)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers, wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
 - (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
 - (iii) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (iv) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (v) The machine selling food under temperature control shall be fitted with a thermostatically controlled device to maintain the correct temperature.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. One or more thermometer(s) shall be provided to the vending machine indicating prominently to customers the temperatures at which the foods are being stored under hot holding. Acceptable tolerance of temperature taking accuracy for the device is plus or minus 1.11°C.
9. The vending machine must also be equipped with a fixed self-registering device which accurately records (i) at least hourly the storage temperature of the foods under hot holding and (ii) the date and time during which these temperatures have been maintained or recorded.
10. The vending machine shall be equipped with an automatic cut-off device to stop the food vending operation of the vending machine and also to notify the permittee simultaneously for follow-up action once the food storage temperature in the machine is below 60 °C / it cannot function properly due to faulty conditions.
11. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.

12. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
13. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
14. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be furnished to the Director of Food and Environmental Hygiene for retention.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Food requiring hot holding)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and documentary proof from the new supplier shall be furnished to the Director for retention.
4. Only prepackaged food products properly packaged to prevent contamination and leakage supplied by a licensed food factory or other lawful sources shall be sold. All the food shall be handled, transported and dispensed in a hygienic manner and shall be maintained at a temperature not lower than 60°C during delivery.
5. Prepackaged food including the individual pack of dressing and/or seasoning attached, if any, sold by the vending machine shall be marked and labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) and sold in the original and intact prepackaged form without being contaminated or tampered with.
6. Food stored in the machine for sale shall be kept at a temperature at least 60°C to guard against deterioration.
7. The machine shall be used for the sale of food specified on the permit only.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.

11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
12. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
13. A record must be kept showing the quantities of food product obtained from the supplier. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept in the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. The vending machine shall be automatically cut off to stop its food vending operation and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business once the food storage temperature in the machine is below 60 °C / it cannot function properly due to faulty conditions.
16. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
17. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
18. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
19. The permittee shall provide logging record which accurately records (i) at least hourly the food storage temperature of the vending machine and (ii) the date and time during which these temperatures have been maintained or recorded. The record must be kept for at least three months and be readily available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email accordingly on demand by any

health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.

20. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
21. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
22. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
23. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for acceptance.
24. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Drinking water with no drinking utensil provided)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Drinking water to be sold

Only drinking water from manufacturer's original bottle supplied by a licensed food factory or other lawful sources shall be sold.

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

6. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
- (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
- (iii) The serving nozzle of the machine shall be properly guarded against contamination if it is not of the countersunk or concealed type.
- (iv) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
- (v) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.

- (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
7. A waste water storage tank of sufficient capacity with a close-fitting cover should be provided. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the vending machine once the waste water storage tank(s) is/are full / it cannot function properly due to faulty condition and also to notify the permittee simultaneously for follow-up action.
 8. Satisfactory arrangement shall be provided for the disposal of all waste water into a Government sewer.
 9. All food delivery orifices of the machine shall be protected from entry of insects, rodents, dust, sand etc. by providing a suitable device when utensil for collection of water is being put in and removed.

(machine placed on an outdoor site)
 10. Suitable arrangement shall be provided to protect the operation of the machine from the weather and possible contamination of food from ambient environment.

(machine placed on an outdoor site)
 11. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.
 12. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Drinking water with no drinking utensil provided)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. Only drinking water from manufacturer's original bottle supplied by a licensed food factory or other lawful sources shall be sold.
3. Drinking water sold from the vending machine shall be kept at an appropriate temperature to guard against deterioration.
4. The permittee shall take all necessary steps to ensure that the drinking water from manufacturer's original bottle are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standard:-

Escherichia coli or thermotolerant coliform bacteria : not detected in 100 mL

5. The machine shall be used for the sale of food specified on the permit only.
6. The machine shall be maintained in good repair and efficient working condition.
7. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
8. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.
9. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
10. Container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
11. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept within the vending machine and to ensure food is

removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.

12. The vending machine shall be automatically cut off to stop the operation of the vending machine once the waste water storage tank(s) is/are full / it cannot function properly due to faculty conditions and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business.
13. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
14. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
15. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
16. Adequate precautions shall be taken to protect the machine as far as possible from entry of insects, rodents, dust, sand etc. particularly during refilling, cleansing and sterilization.
(machine placed on an outdoor site)
17. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
18. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
19. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for approval.
20. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Fresh Squeezed Orange Juice)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used cups or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepacked food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
- (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
- (iii) The serving nozzle of the machine shall be properly guarded against contamination if it is not of the countersunk or concealed type.
- (iv) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-

- closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
- (v) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. All food delivery orifices of the machine shall be protected from entry of insects, rodents, dust, sand etc. by providing a suitable device during collection of food.
(machine placed under shelter of the building)
9. Suitable arrangement shall be provided to protect operation of the machine from the weather and possible contamination of food from ambient environment.
(machine placed under shelter of the building)
10. A waste storage tank of sufficient capacity should be provided. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the vending machine once the waste storage tank(s) is/are full / it cannot function properly due to faulty conditions and also to notify the permittee simultaneously for follow-up action.
11. Satisfactory arrangement shall be provided for the disposal of all waste water into a Government sewer.
12. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.
13. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Fresh Squeezed Orange Juice)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. Only oranges supplied by licensed food factories or other lawful sources shall be used in the producing of juice. The oranges shall be wholesome and free from contamination. The oranges shall be handled, transported and dispensed in a hygienic manner and shall be maintained at an appropriate temperature during delivery.
4. Adequate precautions shall be taken to safeguard ice used in orange drinks against contamination.
(Notes: This condition is applicable when the machine is equipped with a button for adding crushed ice to the drink)
5. Food sold from the vending machine shall be kept at an appropriate temperature to guard against deterioration.
6. The permittee shall take all necessary steps to ensure that the juices are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standard:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL
7. The machine shall be used for the sale of food specified on the permit only.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.

11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
12. Disposable cups and containers used shall be of a type suitable for containing the food vended.
13. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept within the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
16. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
17. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for approval.
18. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.
19. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the machine when the waste storage tank(s) is/are full / it cannot function properly due to faulty conditions and to notify the permittee simultaneously for follow-up action before the machine is reset to resume business.
20. All food in the vending machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.

21. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
22. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
23. Adequate precautions shall be taken to protect the machine as far as possible from entry of insects, rodents, dust, sand etc. particularly during refilling, cleansing and sterilization.
24. Adequate precautions shall be taken to prevent cross-contamination of fresh water storage tank(s) and waste water storage tank(s).

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Frozen confections in manufacturers' cups and wrappers and/or prepackaged frozen cooked food)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers, wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic food vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
 - (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.
 - (iii) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (iv) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (v) The machine selling food under temperature control shall be fitted with a thermostatically controlled device to maintain the correct temperature.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product;
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. One or more thermometer(s) shall be provided to the vending machine indicating prominently to customers the temperatures at which the foods are being stored under refrigeration. Acceptable tolerance of temperature taking accuracy for the device is plus or minus 1.11°C.
9. The vending machine must also be equipped with a fixed self-registering device which accurately records (i) at least hourly the storage temperature of the foods under refrigeration and (ii) the date and time during which these temperatures have been maintained or recorded.
10. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the vending machine once the food storage temperature in the machine is above -2°C for frozen confections and/or above 0°C for prepackaged frozen cooked food* / it cannot function properly due to faulty conditions, and also to notify the permittee simultaneously for follow-up action.
- * *Delete as appropriate*
11. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.

12. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
13. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.
14. All prepackaged food products sold by means of vending machine shall be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be furnished to the Director of Food and Environmental Hygiene for retention.
15. Different compartments shall be provided in the vending machine to keep ready-to-eat food separate from non-ready-to-eat food. If upper and lower compartments are provided in the machine, use the upper compartment for storage of ready-to-eat food and the lower compartment for non-ready-to-eat food.
(applicable if both ready-to-eat and non-ready-to-eat food products are to be sold in the same machine.)

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Frozen confections in manufacturers' cups and wrappers and/or prepackaged frozen cooked food)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. Only frozen confections in the original cups and wrappers supplied by licensed frozen confection factories or other lawful sources and / or prepackaged food products supplied by licensed food factories or other lawful sources*. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and documentary proof from the new supplier shall be furnished to the Director for retention.
** Delete as appropriate*
4. Only prepackaged food products properly packaged to prevent contamination and leakage supplied by a licensed food factory and / or licensed frozen confection factory* or other lawful sources shall be sold. All the food shall be handled, transported and dispensed in a hygienic manner and shall be maintained at a temperature below -2°C for frozen confections, preferably at a temperature at -18°C or below and/or below 0°C for prepackaged frozen cooked food, preferably at a temperature at -18°C or below* during delivery.
** Delete as appropriate*
5. Prepackaged food including the individual pack of dressing and/or seasoning attached, if any, sold by the vending machine shall be marked and labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) and sold in the original and intact prepackaged form without being contaminated or tampered with.
6. Food in the machine shall be kept at a temperature below -2°C for frozen confections, preferably at a temperature at -18°C or below and/or below 0°C for prepackaged frozen cooked food, preferably at a temperature at -18°C or below* to guard against deterioration.
** Delete as appropriate*
7. The machine shall be used for the sale of food specified in the permit only.
8. The machine shall be maintained in good repair and efficient working conditions.

9. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.
11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene..
12. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
13. A record must be kept showing the quantities of food product obtained from the supplier. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept in the vending machine and to ensure food is removed before expiry of its shelf life. Expired food, damaged food, and food waste shall be placed in an enclosed container for disposal.
15. The vending machine shall be automatically cut off to stop its food vending operation and the permittee will be notified simultaneously for follow-up action before the machine is reset to resume business once the food storage temperature in the machine is above -2°C for frozen confections and/or above 0°C for prepackaged frozen cooked food* / it cannot function properly due to faulty conditions.
** Delete as appropriate*
16. All food in the machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
17. The food products shall be kept intact during the whole operation process from storage to delivery to customers in the vending machine so as to prevent food from deterioration and causing contamination to the internal surfaces of the machine.

18. Vending machine employees must keep their hands clean and wear clean outer garments while handling foods or product contact surfaces of the machine.
19. The permittee shall provide logging record which accurately records (i) at least hourly the food storage temperature of the vending machine and (ii) the date and time during which these temperatures have been maintained or recorded. The record must be kept for at least three months and be readily available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email accordingly on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
20. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
21. Ready-to-eat food shall be stored separately from non-ready-to-eat food. If upper and lower compartments are provided in the vending machine, ready-to-eat food shall be stored in the upper compartment and non-ready-to-eat food in the lower compartment of the machine.
(applicable if both ready-to-eat and non-ready-to-eat food products are to be sold in the same machine.)
22. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
23. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
24. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for acceptance.
25. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and take any other necessary action to accompany and facilitate detailed inspection.

Non-standard Conditions

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Popcorn prepared by built-in popcorn making unit)

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

(applicable to vending machine with water supply device)

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with food.

4. Bactericidal agent

A bactericidal agent, of a brand approved by the Director of Food and Environmental Hygiene, shall be used for sterilization.

5. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used containers / wrappers or other single-service articles.

6. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

7. Vending machine

An automatic popcorn vending machine shall be provided and placed in a satisfactory position acceptable to the Director of Food and Environmental Hygiene. The type of automatic popcorn vending machine shall be approved by the Director of Food and Environmental Hygiene.

- (i) All parts of the machine which come into contact with the food (including prepackaged food) shall be constructed of smooth, non-toxic, non-absorbent and corrosion resistant material. All internal angles and corners of such surfaces shall be rounded to facilitate cleaning.
- (ii) Doors and access panels to the machine shall be tight-fitting to prevent entry of insects, rodents or dust.

- (iii) The serving nozzle of the machine shall be properly guarded against contamination if it is not of the countersunk or concealed type.
 - (iv) All food delivery orifices of the machine shall be protected from manual contact by customers and entry of insects, rodents, dust etc. by means of a tight fitting, self-closing door or cover which shall be kept shut at all times, except at the time when customers collect the food.
 - (v) All ventilation louvers or openings into the machine shall be effectively screened or provided with suitable device to keep out insects and rodents.
 - (vi) All elements which generate heat in the machine shall either be sealed off from the food compartment or so fitted that the heat generated does not affect the storage properties of the food.
 - (vii) It is located in the premises that other business conducted therein will offer no risk of contamination to the food product.
 - (viii) The machine shall be so sheltered from rain and wind etc.
8. All food delivery orifices of the machine shall be protected from entry of insects, rodents, dust, sand etc. by providing a suitable device during collection of food.
(machine placed on an outdoor site)
9. Suitable arrangement shall be provided to protect the operation of the machine from the weather and possible contamination of food from ambient environment.
(machine placed on an outdoor site)
10. A manual with detailed procedures on installation, operation, cleansing and sterilization of the vending machine shall be submitted for acceptance by the Director of Food and Environmental Hygiene.
11. A copy of the cleaning instruction of the vending machine shall be displayed near the machine.
12. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the machine when it cannot function properly due to faulty conditions and to notify the permittee simultaneously for follow-up action.
13. A waste water storage tank of sufficient capacity with a close-fitting cover should be provided. Once the waste water storage tank(s) is/are full, the permittee shall empty it immediately.
14. Satisfactory arrangement shall be provided for the disposal of all waste water into a Government sewer.

Non-standard Requirements

1-18. N/A

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

(Popcorn prepared by built-in popcorn making unit)

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
(applicable to vending machine with water supply provided)
3. Only food ingredients supplied by licensed food factories or other lawful sources shall be used in the preparation of popcorn. The food ingredients shall be wholesome and free from contamination.
4. Adequate precautions shall be taken to ensure that the food ingredients are in a hygienic state and free from contamination when filled into the containers in the vending machine for later use.
5. Food sold from the vending machine shall be kept at an appropriate temperature to guard against deterioration.
6. The machine shall be used for the sale of food specified in the permit only, i.e. popcorn.
7. The machine shall be maintained in good repair and efficient working condition.
8. The machine, the space where the machine is located and the immediate surroundings shall be kept clean.
9. The machine shall not be moved from its approved position without permission of the Director of Food and Environmental Hygiene.
10. All food-contact surfaces of the machine shall be regularly cleansed and sterilized in accordance with the cleansing and sterilization procedures accepted by the Director of Food and Environmental Hygiene or whenever required to maintain hygienic operation of the machine or if required by the Director of Food and Environmental Hygiene. Record of cleansing and sterilization services provided to the machine shall be kept for at least 90 days and available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email if required by any health inspector or any public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
11. Disposable cups / containers / wrappers or other single-service articles used shall be of a type suitable for containing the popcorn vended.
12. Waste water storage tank(s) placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.

13. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food ingredients kept in the vending machine and ensure that the food ingredients are removed before expiry of their shelf life. Expired food ingredient(s) and food ingredient waste shall be placed in an enclosed container for disposal and not be used for preparing popcorn.
14. A record must be kept showing the date and time of servicing, irregularities detected and remedial action taken to the vending machine. Such records must be kept for three months and shall be made available for inspection or its copy be sent to the Food and Environmental Hygiene Department by mail, fax or email on demand by any health inspector or public officer authorized in writing or written request in that behalf by the Director of Food and Environmental Hygiene.
15. The name, address, telephone number (if any) of the permittee and the original copy or a photocopy of the permit shall be prominently displayed on the outside of the machine.
16. If any information of manual or procedures on installation, operation, cleansing and sterilization of the vending machine need to be updated or revised, it must be immediately reported to the Director of Food and Environmental Hygiene and a copy of it shall be furnished to the Director for approval.
17. The permittee or his/her representative shall be at any time in response to the request by any health inspector or public officer authorized in writing on behalf of the Director of Food and Environmental Hygiene to arrive the premises where the vending machine is located at designated time or within specified reasonable time in order to open up the machine and taking any other necessary action to accompany and facilitate detailed inspection.
18. The vending machine shall be equipped with an automatic cut-off device to stop the operation of the machine when it cannot function properly due to faulty conditions and to notify the permittee simultaneously for follow-up action before the machine is reset to resume business.
19. All food in the vending machine shall not be used for resale after the cut-off device has automatically stopped the operation of the machine.
20. The approval conditions imposed by the Food and Environmental Hygiene Department in respect of the popcorn machine shall be complied with.
21. Vending machine employees must keep their hands clean and wear clean outer garments while handling food or product contact surfaces of the machine.
22. Adequate precautions shall be taken to protect the food in the vending machine as far as possible from dust and vermin.
23. Adequate precautions shall be taken to protect the machine as far as possible from entry of insects, rodents, dust, sand etc. particularly during refilling, cleansing or sterilization.
24. Adequate precautions shall be taken to prevent cross-contamination of fresh water storage tank(s) and waste water storage tank(s).

Non-standard Conditions

1-18. N/A

RESTRICTED FOOD PERMIT (SUSHI)

Standard Requirements

1. All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.
2. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
3. At least one wash-hand basin of glazed earthenware or other approved materials of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and be provided with a waste-pipe connected to a proper drainage system.
4. A refrigerator with suitable capacity and in good working conditions shall be provided for the purpose of storing sushi at a temperature between 0°C and 4°C.
5. A thermometer shall be provided to the refrigerator indicating the temperature at which the sushi is being stored.
6. All sushi sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification.

Non-standard Requirements

1. -- 20. (NA)

RESTRICTED FOOD PERMIT (SUSHI)

Standard Conditions

1. Only pre-packaged sushi obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
2. All sushi sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All sushi shall be properly wrapped up by a layer of non-toxic material or stored in covered containers when displayed inside a refrigerator.
4. Freshness of sushi must be maintained at all times. Any sushi with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Sushi on display shall be labelled with the date before which the sushi shall be consumed.
6. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
9. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the sushi for which the permit is granted.
10. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of sushi.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

2. -- 20. (NA)

RESTRICTED FOOD PERMIT (SASHIMI)

Standard Requirements

1. All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted..
2. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
3. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and be provided with a waste-pipe connected to a proper drainage system.
4. A refrigerator with suitable capacity and in good working conditions shall be provided for the purpose of storing sashimi at a temperature between 0°C and 4°C.
5. A thermometer shall be provided to the refrigerator indicating the temperature at which the sashimi is being stored.
6. All sashimi sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification.

Non-standard Requirements

1. -- 20. (NA)

RESTRICTED FOOD PERMIT (SASHIMI)

Standard Conditions

1. Only pre-packaged sashimi obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
2. All sashimi sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All sashimi shall be properly wrapped up by a layer of non-toxic material or stored in covered containers when displayed inside a refrigerator.
4. Freshness of sashimi must be maintained at all times. Any sashimi with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Sashimi on display shall be labelled with the date before which the sashimi shall be consumed.
6. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
9. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the sashimi for which the permit is granted.
10. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of sashimi.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.
2. -- 20. (NA)

RESTRICTED FOOD PERMIT (LEUNG FAN)

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Water supply

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

3. Scullery accommodation

At least one wash-up sink of glazed earthenware, stainless metal or other approved material of not less than 450 mm in length (measure between the top inner rims) shall be installed in the cut fruit portion. Every sink shall be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste-pipe connected to a proper drainage system.

4. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils used in the preparation and consumption of the leung fan. At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

5. Sterilization apparatus

A leung fan-knife sterilization apparatus as shown on the sketch attached shall be provided.

6. Refrigerator

A refrigerator or a separate compartment of a refrigerator shall be provided for the storage and display of all leung fan at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

7. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator.

8. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

9. Storage of utensils

Adequate cupboard space must be provided to accommodate all utensils used in the business.

Non-standard Requirements

1. -- 20. (NA)

RESTRICTED FOOD PERMIT (LEUNG FAN)

Standard Conditions

1. The permit shall remain valid only for so long as activities in and conditions of the remaining portion of the premises are of such nature as not to prejudice the hygienic preparation, storage and sale of leung fan.
2. All leung fan shall be washed and cleansed with potable water before cutting.
3. No other commodity shall be placed in the refrigerator or compartment of a refrigerator used for the storage or display of leung fan.
4. Leung fan, if not sold immediately to customers shall be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.
5. The sterilization apparatus shall be cleansed and the bactericidal agent renewed at least once daily.
6. If cleaning and/or wiping dry of leung fan-knife is necessary between use, only clean disposable paper towel shall be used for the purpose.
7. All leung fan-knives shall be immersed in the sterilization solution in the sterilizer when they are not in use.
8. If wrappers/bags are used for wrapping up leung fan, only clean clear ones shall be employed for the purpose.
9. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.
10. Only leung fan obtained from a licensed food factory or other lawful sources shall be sold on the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
11. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

12. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.
2. -- 20. (NA)

RESTRICTED FOOD PERMIT (OYSTER TO BE EATEN IN RAW STATE)

Standard Requirements

1. All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.
2. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
3. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and be provided with a waste-pipe connected to a proper drainage system.
4. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing the oysters to be eaten in raw state at a temperature between 0°C and 4°C.
5. A thermometer shall be provided to the refrigerator indicating the temperature at which the oysters to be eaten in raw state are being stored.
6. All oysters to be eaten in raw state sold on the premises shall be obtained from a licensed food factory with supporting certification.

Non-standard Requirements

1. -- 20. (NA)

RESTRICTED FOOD PERMIT (OYSTER TO BE EATEN IN RAW STATE)

Standard Conditions

1. Only pre-packaged oysters to be eaten in raw state obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
2. All oysters to be eaten in raw state sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All oysters to be eaten in raw state shall be properly wrapped up by a layer of non-toxic material or stored in covered containers when displayed inside a refrigerator.
4. Freshness of oysters to be eaten in raw state must be maintained at all times. Any oysters with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Oysters to be eaten in raw state on display shall be labelled with the date before which the oysters shall be consumed.
6. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
9. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the oysters for which the permit is granted.
10. All oysters to be eaten in raw state displayed for sale shall be indicated with notice(s) in Chinese or English their source of supply or origin. The siting(s) and the size of the notice(s) shall be of sufficient prominence for the intended purpose.

11. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of oyster to be eaten in its raw state.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

2. -- 20. (NA)

RESTRICTED FOOD PERMIT (MEAT TO BE EATEN IN RAW STATE)

Standard Requirements

1. All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted..
2. Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.
3. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and be provided with a waste-pipe connected to a proper drainage system.
4. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing the meat to be eaten in its raw state at a temperature between 0°C and 4°C.
5. A thermometer shall be provided to the refrigerator indicating the temperature at which the meat to be eaten in its raw state is being stored.
6. All meat to be eaten in its raw state sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification.

Non-standard Requirements

1. -- 20. (NA)

RESTRICTED FOOD PERMIT (MEAT TO BE EATEN IN RAW STATE)

Standard Conditions

1. Only pre-packaged meat to be eaten in its raw state obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
2. All meat to be eaten in its raw state sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All meat to be eaten in its raw state shall be properly wrapped up by a layer of non-toxic materials or stored in covered containers when displayed inside a refrigerator.
4. Freshness of meat to be eaten in its raw state must be maintained at all times. Any meat to be eaten in its raw state with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Meat to be eaten in its raw state on display shall be labelled with the date before which it shall be consumed.
6. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
9. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the meat to be eaten in its raw state for which the permit is granted.
10. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of meat to be eaten in its raw state.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.
2. -- 20. (NA)

SHELL FISH (HAIRY CRAB) PERMIT

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the refrigerator/cold storage room for the storage and display for sale of hairy crabs and wash-hand basin.

2. Water supply

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

3. Floor surface

The floor of the area to be used for the business must be surfaced with tiles or smooth non-absorbent material.

4. Ceiling and internal walls

All ceiling or internal walls which are not paneled, tiled or imperviously surfaced, must be limewashed or painted.

5. Ablution facility

At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. The basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

6. Refrigerator/cold storage room

A refrigerator / cold storage room of suitable capacity and in good working order shall be provided for the storage of hairy crabs.

7. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator / cold storage room.

8. Location of the refrigerator/cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of hairy crabs and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the hairy crabs;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes

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SHELL FISH (HAIRY CRAB) PERMIT

Standard Conditions

1. Hairy crabs shall be sound, wholesome and of good quality, and should be obtained from a reliable and reputable source. A copy of the health certificate issued by the relevant authority and acceptable to the Director of Food and Environmental Hygiene as proof that the hairy crabs for sale are suitable for consumption shall be kept by the permittee. Such health certificate includes a health certificate issued by the relevant authority of the exporting country, a certificate issued by the Agriculture, Fisheries and Conservation Department or such other certificate that the Director of Food and Environment Hygiene considers acceptable. The permittee shall on demand by any health inspector produce such copy of certificate for inspection.
2. No slaughtering, cutting up, deshelling, processing and treatment of any hairy crabs and the like shall be carried out on the premises.
3. If hairy crabs are to be stored together with other commodities in a refrigerator / cold storage room, the hairy crabs shall be stored in a separate compartment.
4. The permit shall remain valid only for so long as activities in and conditions of the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
5. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste matter awaiting disposal.
6. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working condition at all times.
7. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene shall conduct the business in person at the permitted premises.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

8. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food permitted for sale ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

COMPOSITE RESTRICTED FOODS PERMIT

Standard Requirements (*For Restricted Food Codes 01 – 13*)

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the storage and display for sale of restricted foods and wash-hand basin.

2. Water supply

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

3. Ceiling and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

4. Floor surface

The floor of the area to be used for the business must be surfaced with tiles or smooth non-absorbent material.

5. Ablution facilities

At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

6. Drainage

Proper drainage shall be provided to the premises to the satisfaction of the Director of Food and Environmental Hygiene.

7. Refrigerator/cold storage room

A refrigerator / cold storage room of suitable capacity and in good working order shall be provided for the storage of *chilled/frozen provisions / hairy crab.

(for chilled and frozen provisions and hairy crab)

8. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator / cold storage room.

(for chilled and frozen provisions and hairy crab)

* Delete as appropriate

I. Additional Requirements for Sale of Live Freshwater Fish (For Restricted Food Code 01)

9. Other business conducted within the premises shall offer no risk of contamination to the live freshwater fish.

II. Additional Requirements for Sale of Live Marine Fish (For Restricted Food Code 02)

10. Filtration and disinfection facilities acceptable to the Director of Food and Environmental Hygiene shall be installed at the premises for filtering and disinfecting water used for keeping live marine fish intended for human consumption.
11. Other business conducted within the premises shall offer no risk of contamination to the live marine fish.

III. Additional Requirements for Sale of Fresh Freshwater Fish (For Restricted Food Code 03)

12. Other business conducted within the premises shall offer no risk of contamination to the fresh freshwater fish.

IV. Additional Requirements for Sale of Fresh Marine Fish (For Restricted Food Code 04)

13. Other business conducted within the premises shall offer no risk of contamination to the fresh marine fish.

V. Additional Requirements for Sale of Chilled Freshwater Fish (For Restricted Food Code 05)

14. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of chilled freshwater fish and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the chilled freshwater fishes;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

VI. Additional Requirements for Sale of Chilled Marine Fish (For Restricted Food Code 06)

15. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of chilled marine fish and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the chilled marine fishes;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

VII. Additional Requirements for Sale of Frozen Freshwater Fish (For Restricted Food Code 07)

16. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of frozen freshwater fish and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the frozen freshwater fishes;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

VIII. Additional Requirements for Sale of Frozen Marine Fish (For Restricted Food Code 08)

17. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of frozen marine fish and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the frozen marine fishes;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

IX. Additional Requirements for Sale of Live Shell Fish (For Restricted Food Code 09)

- 18. Filtration and disinfection facilities acceptable to the Director of Food and Environmental Hygiene shall be installed at the premises for filtering and disinfecting water used for keeping live shell fish intended for human consumption.
- 19. Other business conducted within the premises shall offer no risk of contamination to the live shell fishes

X. Additional Requirements for Sale of Fresh Shell Fish (For Restricted Food Code 10)

- 20. Other business conducted within the premises shall offer no risk of contamination to the fresh shell fishes

XI. Additional Requirements for Sale of Chilled Shell Fish (For Restricted Food Code 11)

21. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of chilled shell fish and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the chilled shell fishes;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;

- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

XII. Additional Requirements for Sale of Frozen Shell Fish (For Restricted Food Code 12)

22. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of frozen shell fish and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the frozen shell fishes;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

XIII. Additional Requirements for Sale of Shell Fish (Hairy Crab) (For Restricted Food Code 13)

23. Location of the refrigerator / cold storage room and wash-hand basin

The refrigerator / cold storage room for storage and display for sale of hairy crabs and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator / cold storage room and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted therein will offer no risk of contamination to the hairy crabs;
- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the

premises; and

- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes)

Non-Standard Requirements (*For Restricted Food Codes 01 – 13*)

1. The Composite Restricted Foods Permit shall only be issued upon cancellation of the current _____ licence / permit in respect of the same address.
(Covered with valid licence/permit)

2. -- 7. (NA)

Standard Conditions (For Restricted Food Codes 01 – 13)

1. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

2. The permit shall remain valid only for so long as activities in and conditions of the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
3. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste matter awaiting disposal.
4. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

5. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.

- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

I. Additional Conditions for Sale of Live Freshwater Fish (For Restricted Food Code 01)

6. Only live freshwater fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
7. No cutting up, gutting, processing and treatment of any live freshwater fish and the like shall be carried out on the premises.
8. Public mains water shall be sourced for keeping live freshwater fish for human consumption.

II. Additional Conditions for Sale of Live Marine Fish (For Restricted Food Code 02)

9. Only live marine fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
10. No cutting up, gutting, processing and treatment of any live marine fish and the like shall be carried out on the premises.
11. Clean water shall be sourced for keeping live marine fish for human consumption.
12. All live marine fish on the premises shall be kept in fish tanks provided with filtration and disinfection facilities.
13. Water used for keeping live marine fish intended for human consumption shall be filtered and disinfected by filtration and disinfection facilities acceptable to the Director of Food and Environmental Hygiene and the facilities shall be maintained in good working order at all times.
14. The permittee shall on demand at any time by a health inspector produce for ready inspection and for making copies the document showing the source of seawater including the information of the seawater supplier or records of purchase of marine salts. All such records should be kept for at least 60 days.
15. No water obtained from any flushing system shall be used for keeping live marine fish intended for human consumption.

(Breach of the condition warrants immediate cancellation of the permit without warning. The Director of Food and Environmental Hygiene will not exercise his discretion to suspend the

"immediate cancellation" decision if the permittee appeals against the decision to be heard in the respective appeal tribunals.)

16. No seawater obtained from any area within the typhoon shelters or along the coastline where seawater is polluted shall be used for the purpose of keeping any live marine fish intended for human consumption in the course of any food business.

(Breach of the condition warrants immediate cancellation of the permit without warning. The Director of Food and Environmental Hygiene will not exercise his discretion to suspend the "immediate cancellation" decision if the permittee appeals against the decision to be heard in the respective appeal tribunals.)

17. All piping of the flushing system shall be directly connected to the sanitary fittings in the toilets for flushing purpose only. Other than that, no other connections to the flushing system shall be made.

III. Additional Conditions for Sale of Fresh Freshwater Fish (For Restricted Food Code 03)

18. Only freshwater fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
19. No slaughtering, cutting up, processing and treatment of any fresh freshwater fish and the like shall be carried out on the premises.

IV. Additional Conditions for Sale of Fresh Marine Fish (For Restricted Food Code 04)

20. Only fresh marine fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
21. No slaughtering, cutting up, processing and treatment of any fresh marine fish and the like shall be carried out on the premises.

V. Additional Conditions for Sale of Chilled Freshwater Fish (For Restricted Food Code 05)

22. Only chilled freshwater fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
23. No slaughtering, cutting up, processing and treatment of any chilled freshwater fish and the like shall be carried out on the premises.
24. All chilled freshwater fish shall be stored in the refrigerator / cold storage room at a temperature between 0°C and 4°C.

VI. Additional Conditions for Sale of Chilled Marine Fish (For Restricted Food Code 06)

25. Only chilled marine fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
26. No slaughtering, cutting up, processing and treatment of any chilled marine fish and the like shall be carried out on the premises.
27. All chilled marine fish shall be stored in the refrigerator / cold storage room at a temperature between 0°C and 4°C.

VII. Additional Conditions for Sale of Frozen Freshwater Fish (For Restricted Food Code 07)

28. Only frozen freshwater fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
29. No slaughtering, cutting up, processing and treatment of any frozen freshwater fish and the like shall be carried out on the premises.
30. All frozen freshwater fish shall be stored in refrigerator / cold storage room at a temperature below 0°C at all times and sold direct from refrigerator / cold storage room to customers without being thawed out.

VIII. Additional Conditions for Sale of Frozen Marine Fish (For Restricted Food Code 08)

31. Only frozen marine fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
32. No slaughtering, cutting up, processing and treatment of any frozen marine fish and the like shall be carried out on the premises.
33. All frozen marine fish shall be stored in refrigerator / cold storage room at a temperature below 0°C at all times and sold direct from refrigerator / cold storage room to customers without being thawed out.

IX. Additional Conditions for Sale of Live Shell Fish (For Restricted Food Code 09)

34. Only live shell fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

35. No slaughtering, cutting up, deshelling, processing and treatment of any live shell fish and the like shall be carried out on the premises.
 36. Clean water shall be sourced for keeping live shell fish for human consumption.
 37. All live shell fish on the premises shall be kept in fish tanks provided with filtration and disinfection facilities.
 38. Water used for keeping live shell fish intended for human consumption shall be filtered and disinfected by filtration and disinfection facilities acceptable to the Director of Food and Environmental Hygiene and the facilities shall be maintained in good working order at all times.
 39. The permittee shall on demand at any time by a health inspector produce for ready inspection and for making copies the document showing the source of seawater including the information of the seawater supplier or records of purchase of marine salts. All such records should be kept for at least 60 days.
 40. No water obtained from any flushing system shall be used for keeping live shell fish intended for human consumption.
(Breach of the condition warrants immediate cancellation of the permit without warning. The Director of Food and Environmental Hygiene will not exercise his discretion to suspend the "immediate cancellation" decision if the permittee appeals against the decision to be heard in the respective appeal tribunals.)
 41. No seawater obtained from any area within the typhoon shelters or along the coastline where seawater is polluted shall be used for the purpose of keeping any live shell fish intended for human consumption in the course of any food business.
(Breach of the condition warrants immediate cancellation of the permit without warning. The Director of Food and Environmental Hygiene will not exercise his discretion to suspend the "immediate cancellation" decision if the permittee appeals against the decision to be heard in the respective appeal tribunals.)
 42. All piping of the flushing system shall be directly connected to the sanitary fitments in the toilets for flushing purpose only. Other than that, no other connections to the flushing system shall be made.
- X. Additional Conditions for Sale of Fresh Shell Fish (For Restricted Food Code 10)
43. Only fresh shell fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

44. No slaughtering, cutting up, deshelling, processing and treatment of any fresh shell fish and the like shall be carried out on the premises.

XI. Additional Conditions for Sale of Chilled Shell Fish (For Restricted Food Code 11)

45. Only chilled shell fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

46. No slaughtering, cutting up, processing and treatment of any chilled shell fish and the like shall be carried out on the premises.

47. All chilled shell fish shall be stored in the refrigerator / cold storage room at a temperature between 0°C and 4°C.

XII. Additional Conditions for Sale of Frozen Shell Fish (For Restricted Food Code 12)

48. Only frozen shell fish obtained from lawful sources shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

49. No slaughtering, cutting up, deshelling, processing and treatment of any frozen shell fish and the like shall be carried out on the premises.

50. Frozen shell fish shall be stored in refrigerator / cold storage room below 0°C at all times and sold direct from refrigerator / cold storage room to customers without being thawed out.

XIII. Additional Conditions for Sale of Shell Fish (Hairy Crab) (For Restricted Food Code 13)

51. Hairy crabs shall be sound, wholesome and of good quality, and shall be obtained from a reliable and reputable source. A copy of a health certificate issued by the relevant authority and acceptable to the Director of Food and Environment Hygiene as proof that the hairy crabs for sale are suitable for consumption shall be kept by the permittee. Such health certificate includes a health certificate issued by the relevant authority of the exporting country, a certificate issued by the Agriculture, Fisheries and Conservation Department or such other certificate that the Director of Food and Environment Hygiene considers acceptable. The permittee shall on demand by any health inspector produce such copy of certificate for inspection.

52. No slaughtering, cutting up, deshelling, processing and treatment of any hairy crabs and the like shall be carried out on the premises.

53. If hairy crabs are to be stored together with other commodities in a refrigerator / cold storage room, the hairy crabs shall be stored in a separate compartment.

Non-standard Conditions (*For Restricted Food Codes 01 – 13*)

1. -- 7. (NA)

COMPOSITE RESTRICTED FOODS PERMIT

Standard Requirements (For Restricted Food Codes 14, 15, 17 – 23)

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the proposed location of the facilities for the preparation, storage and display for sale of restricted foods and wash-up sink.

2. Water Supply

Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.

3. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

4. Scullery accommodation

At least one wash-up sink of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in the premises. Every sink must be connected to public mains water or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

5. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils and all parts of machine liable to come into contact with the food used in the preparation and consumption of the restricted foods. At least one sterilizer of not less than 23-litre capacity shall be provided for the sterilization. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

I. *Additional Requirements for Sale of Non-bottled Drinks Prepared by Diluting Drink mixes/ Fruit Juices with Water on the Premises (For Restricted Food Code 18)*

6. Other business conducted within the premises shall offer no risk of contamination to the drinks.
7. Adequate cupboard space must be provided to accommodate all utensils and crockery used in the business.
8. A refrigerator in good working order shall be provided for the storage of non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

9. A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks.

II. Additional Requirements for Sale of Fresh Fruit Juices Extracted on the Premises (For Restricted Food Code 19)

10. Other business conducted within the premises shall offer no risk of contamination to the fresh fruit juices.
11. Adequate cupboard space must be provided to accommodate all utensils and crockery used in the business.
12. A refrigerator in good working order shall be provided for the storage of fresh fruit juices at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
13. A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of fresh fruit juices.
14. An electric fruit juice extractor free from contamination by hand shall be provided for the extraction of fruit juices.

III. Additional Requirements for Sale of Non-bottled Drinks in Pressurized Containers by Means of a Manual Dispensing Machine (For Restricted Food Code 20)

15. A manual drinks dispensing machine shall be provided and placed in satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- (a) it does not encroach on the pavement or street;
- (b) it is located in the premises so that other business conducted therein will offer no risk of contamination to the drinks;
- (c) it is placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under the machine can be easily cleaned;
- (e) the operation of the machine does not cause congestion to the remaining portion of the premises;
- (f) the machine is protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes; and
- (g) the machine, if placed on an outdoor site, is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

16. Water used in the manual dispensing machine shall be drawn directly from the government mains or other approved sources.

IV. Additional Requirements for Sale of Non-bottled Drinks (Coffee/Tea) by Means of a Manual Dispensing Machine (For Restricted Food Code 21)

17. A manual drinks dispensing machine shall be provided and placed in satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- (a) it does not encroach on the pavement or street;
- (b) it is located in the premises so that other business conducted therein will offer no risk of contamination to the drinks;
- (c) it is placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under the machine can be easily cleaned;
- (e) the operation of the machine does not cause congestion to the remaining portion of the premises;
- (f) the machine is protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes; and
- (g) the machine, if placed on an outdoor site, is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

18. Water used in the manual dispensing machine shall be drawn directly from the government mains or other approved sources.

V. Additional Requirements for Sale of Frozen Confections Sold by Scoop (For Restricted Food Code 14)

19. Other business conducted within the premises shall offer no risk of contamination to the frozen confection.

20. A frozen confection scoop sterilization apparatus in accordance with the attached sketch or as approved by the Director of Food and Environmental Hygiene shall be provided.

21. Adequate cupboard space must be provided to accommodate all utensils and cutlery used in the business.

22. A refrigerator of suitable capacity and in good working order shall be provided for the storage of frozen confections.

23. A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections are being stored.

VI. Additional Requirements for Sale of Frozen Confections / Frozen Yoghurt from Manufacturers' Original Containers Sold by Dispensing Machine (For Restricted Food Code 15)

24. Other business conducted within the premises shall offer no risk of contamination to the frozen confections / frozen yoghurt.
25. The dispensing machine from which frozen confections or frozen yoghurt are sold shall be in good working order.
26. A refrigerator of suitable capacity and in good working order shall be provided for the storage of frozen confections / frozen yoghurt.
27. A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections / frozen yoghurt are being stored.

VII. Additional Requirements for Sale of Cut Fruit (For Restricted Food Code 22)

28. Other business conducted within the premises shall offer no risk of contamination to the cut fruit.
29. A fruit-knife sterilization apparatus as shown on the sketch attached shall be provided.
30. A refrigerator or a separate compartment of a refrigerator shall be provided for the storage and display of all cut fruits at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
31. A thermometer shall be provided to indicate the temperature of the refrigerator.
32. Adequate cupboard space must be provided to accommodate all utensils used in the business.
33. The cutting/peeling instrument for fruit shall be properly screened against contamination.
(for sale of cut fruits through machine designed for cutting/peeling fruits)

VIII. Additional Requirements for Sale of Leung Fan (For Restricted Food Code 23)

34. Other business conducted within the premises shall offer no risk of contamination to the leung fan.
35. A leung fan-knife sterilization apparatus as shown on the sketch attached shall be provided.

36. A refrigerator or a separate compartment of a refrigerator shall be provided for the storage and display of all leung fan at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
37. A thermometer shall be provided to indicate the temperature of the refrigerator.
38. Adequate cupboard space must be provided to accommodate all utensils used in the business.

IX. Additional Requirements for Sale of Chinese Herb Tea (For Restricted Food Code 17)

39. Other business conducted within the premises shall offer no risk of contamination to the Chinese herb tea.
40. Adequate cupboard space must be provided to accommodate all utensils, crockery and cutlery used in the business.
41. The formulary and dosage of each ingredient in the formulary of each type of Chinese herb tea sold on the premises shall be approved by the Director of Health. To this effect, the formulary and dosage of each ingredient in the formulary of each type of Chinese herb tea to be sold on the premises shall be submitted to the Director of Food and Environmental Hygiene for referral to the Director of Health for vetting. (Please supply the required information by using the attached form.)
42. No fuel other than electricity *and town gas / liquefied petroleum gas shall be used in the premises.

** Delete as appropriate*

Non-standard Requirements (For Restricted Food Codes 14, 15, 17 – 23)

1. The Composite Restricted Foods Permit shall only be issued upon cancellation of the current _____ licence / permit in respect of the same address.
(Covered with valid licence / permit)
2. -- 20. (NA)

Standard Conditions (For Restricted Food Codes 14, 15, 17 – 23)

1. The permit shall remain valid only for so long as the activities in and conditions of the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic preparation, storage and sale of the commodities for which the permit is granted.
2. The wash-up sink(s) must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

3. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers awaiting disposal.
4. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

5. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.

- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

I. Additional Conditions for Sale of Non-bottled Drinks Prepared by Diluting Drink Mixes/ Fruit Juices with Water on the Premises (For Restricted Food Code 18)

6. Only boiled water and/or distilled water shall be used for diluting drink mixes/fruit juices in the preparation of non-bottled drinks.
7. Only drink mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
8. All non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks shall be stored in suitable containers with close fitting covers or stoppers and kept separate from other commodities in a refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
9. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
10. Disposable cups used for serving drinks shall be kept in dust-proof containers.
11. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
12. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL

II. Additional Conditions for Sale of Fresh Fruit Juices Extracted on the Premises (For Restricted Food Code 19)

13. All fresh fruit juices shall be free from contamination by hand and extracted from the fruit by means of a juice extractor.
14. All fresh fruit juices, if not sold immediately after extraction, shall be stored in suitable containers with close-fitting covers or stoppers and kept separate from other commodities in a refrigerator.
15. All fresh fruit juices shall be stored in the refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
16. All parts of the juice extractor liable to come into contact with the drinks shall be cleansed and sterilized at least once daily before business.
17. Disposable cups used for serving drinks shall be kept in dust-proof containers.
18. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
19. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
20. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) *Clostridium perfringens* : less than 100 colony-forming units per mL
 - (b) *Escherichia coli* : less than 100 colony-forming units per mL
 - (c) *Salmonella species* : absent in 25 mL
 - (d) *Staphylococcus aureus* : less than 100 colony-forming units per mL

III. Additional Conditions for Sale of Non-bottled Drinks in Pressurized Containers by Means of a Manual Dispensing Machine (For Restricted Food Code 20)

21. The dispensing machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene and shall be kept in good working order at all times.
22. All parts of the dispensing machine liable to come into contact with the drinks shall be

cleansed and sterilized daily except that the cleansing of any part kept continuously at a temperature of below 10°C may be carried out at such intervals as the Director of Food and Environmental Hygiene may decide.

23. Drinks shall be sold direct from the dispensing machine in disposable cups suitable for the drinks vended.
24. Only drinks mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
25. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
26. All disposable cups used for the service of drinks shall be kept in dust-proof containers.
27. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the drinks being kept inside the dispensing machine.
28. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
(Applicable to a manual dispensing machine fitted with ice/beverage dispensing system)
29. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL

IV. Additional Conditions for Sale of Non-bottled Drinks (Coffee/Tea) by Means of a Manual Dispensing Machine (For Restricted Food Code 21)

30. The dispensing machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene and shall be kept in good working order at all times.
31. All parts of the dispensing machine liable to come into contact with the drinks shall be cleansed and sterilized daily.

32. Drinks shall be sold direct from the dispensing machine in disposable cups suitable for the drinks vended.
33. Only coffee beans/grinded coffee beans/coffee powder/drink mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
34. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
35. All disposable cups used for the service of drinks shall be kept in dust-proof containers.
36. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the drinks being kept inside the dispensing machine.
37. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
38. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-
 - (a) Clostridium perfringens : less than 100 colony-forming units per mL
 - (b) Escherichia coli : less than 100 colony-forming units per mL
 - (c) Salmonella species : absent in 25 mL
 - (d) Staphylococcus aureus : less than 100 colony-forming units per mL

V. Additional Conditions for Sale of Frozen Confections Sold by Scoop (For Restricted Food Code 14)

39. Only frozen confections supplied by licensed frozen confection factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
40. All frozen confection cones or wafers, disposable cups / containers and drinking straws used in the business shall be stored in dust-proof containers.
41. All frozen confections shall be kept in the refrigerator at a temperature below -2°C.

42. All scoops used in serving frozen confections sold by the scoop shall be -
- (a) immersed for not less than 1 minute in boiling water before business, and
 - (b) during business hours, placed or stored under cover in the special apparatus provided for the sterilization purposes and immersed in a solution of chloride of lime or other suitable chemical sterilant.

43. Frozen confections ~~in bulk~~ shall be sold in cones or expendable or non-returnable containers for consumption off the premises only.

VI. *Additional Conditions for Sale of Frozen Confections / Frozen Yoghurt from Manufacturers' Original Containers Sold by Dispensing Machine (For Restricted Food Code 15)*

44. Only frozen confections / frozen yoghurt in original packaging material supplied by licensed frozen confection factories or from a source approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
45. All frozen confections / frozen yoghurt shall be kept in the refrigerator at a suitable temperature.
46. Frozen confections / frozen yoghurt shall be sold in cones or expendable or non-returnable containers for consumption off the premises only.
47. All frozen confection cones, wafers or disposable cups / containers shall be stored in dust-proof containers.
48. The dispensing machine shall be cleaned daily by a bactericidal agent approved by the Director of Food and Environmental Hygiene.

VII. *Additional Conditions for Sale of Cut Fruit (For Restricted Food Code 22)*

49. All fruits shall be washed and cleansed with potable water before cutting.
50. No other commodity shall be placed in the refrigerator or compartment of a refrigerator used for the storage or display of cut fruits.
51. Cut fruits including any pre-packed cut fruit, if not sold immediately to customers shall be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.
52. Cut fruit placed in open-type display refrigerator should be protected against risk of contamination by clean wrappers/containers.

53. The sterilization apparatus shall be cleansed and the bactericidal agent renewed at least once daily.
54. If cleaning and/or wiping dry of fruit knife is necessary between use, only clean disposable paper towel shall be used for the purpose.
55. All fruit knives shall be immersed in the sterilization solution in the sterilizer when they are not in use.
56. If wrappers/bags are used for wrapping up cut fruits, only clean clear ones shall be employed for the purpose.
57. All pre-packed cut fruits sold on the premises must be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

(for sale of pre-packed cut fruits)
58. The fruit cutting/peeling machine should be cleansed and sterilized by bactericidal agent of a type approved by the Director of Food and Environmental Hygiene at least once daily.

(for sale of cut fruits through machine designed for cutting/peeling fruits)
59. The portion of the premises where the cutting/peeling machine is operated shall be properly guarded against the intrusion of customers.

(for sale of cut fruits through machine designed for cutting/peeling fruits)
60. The cutting/peeling machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.

(for sale of cut fruits through machine designed for cutting/peeling fruits)

VIII. Additional Conditions for Sale of Leung Fan (For Restricted Food Code 23)

61. All leung fan shall be washed and cleansed with potable water before cutting.
62. No other commodity shall be placed in the refrigerator or compartment of a refrigerator used for the storage or display of leung fan.
63. Leung fan, if not sold immediately to customers shall be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.
64. The sterilization apparatus shall be cleansed and the bactericidal agent renewed at least once daily.

65. If cleaning and/or wiping dry of leung fan-knife is necessary between use, only clean disposable paper towel shall be used for the purpose.
66. All leung fan-knives shall be immersed in the sterilization solution in the sterilizer when they are not in use.
67. If wrappers/bags are used for wrapping up leung fan, only clean clear ones shall be employed for the purpose.
68. Only leung fan obtained from a licensed food factory or other lawful sources shall be sold on the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

IX. Additional Conditions for Sale of Chinese Herb Tea (For Restricted Food Code 17)

69. Except with the approval of the Director of Food and Environmental Hygiene, or as specified in any licence or permit granted by the Director of Food and Environmental Hygiene, the premises must not be used for any other purpose or class of business.
70. Only Chinese Herb Tea approved in the premises are to be sold.
71. Except in a proper kitchen, the brewing of Chinese herb tea and the boiling of water for sterilization purposes shall be done by electricity only.
72. No fuel other than electricity *and town gas / liquefied petroleum gas shall be used in the premises.
73. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
74. Any smoke or fumes likely to be emitted from the use of kerosene/diesel oil stoves in the kitchen shall be arranged to discharge into the open air in such a manner as not to be a nuisance.
75. Personal effects such as clothing, footwear, luggage, umbrellas, toilet and other articles, must not be stored or left in any food room.
76. Each type of Chinese herb tea to be sold on the premises shall be prepared in accordance with the formulary, ingredients and dosages as approved by the Director of Health.
77. Only Chinese herb tea obtained from a licensed food factory or other lawful sources shall be sold on the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

78. No restricted food shall be consumed on the premises if Chinese herb tea and other restricted foods are permitted to be sold on the premises.

** Delete as appropriate*

Non-standard Conditions (*For Restricted Food Codes 14, 15, 17 – 23*)

1. -- 20. (NA)

COMPOSITE RESTRICTED FOODS PERMIT

Standard Requirements (For Restricted Food Codes 16, 24 – 28)

1. Ceilings and internal walls

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted.

I. Additional Requirements for Sale of Frozen Confections in Manufacturers' Cups and Wrappers
(For Restricted Food Code 16)

2. Other business conducted within the premises shall offer no risk of contamination to the frozen confections.
3. A refrigerator with suitable capacity and in good working condition shall be provided for the storage of frozen confections.
4. A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections are being stored.

II. Additional Requirements for Sale of Milk (For Restricted Food Code 24)

5. Other business conducted within the premises shall offer no risk of contamination to the milk.
6. A refrigerator with suitable capacity and in good working condition shall be provided for the storage of milk at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
7. A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of milk.

III. Additional Requirements for Sale of Pre-packaged Sashimi (For Restricted Food Code 25)

8. Other business conducted within the premises shall offer no risk of contamination to the sashimi.
9. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
10. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

11. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing sashimi at a temperature between 0°C and 4°C.
12. A thermometer shall be provided to the refrigerator indicating the temperature at which the sashimi is being stored.
13. All sashimi sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification.

IV. Additional Requirements for Sale of Pre-packaged Sushi (For Restricted Food Code 26)

14. Other business conducted within the premises shall offer no risk of contamination to the sushi.
15. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
16. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.
17. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing sushi at a temperature between 0°C and 4°C.
18. A thermometer shall be provided to the refrigerator indicating the temperature at which the sushi is being stored.
19. All sushi sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification.

V. Additional Requirements for Sale of Pre-packaged Oyster to be Eaten in its Raw State (For Restricted Food Code 27)

20. Other business conducted within the premises shall offer no risk of contamination to the oysters to be eaten in its raw state.
21. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
22. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. Every basin must be connected to public mains water supply or other source approved by the

Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

23. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing the oysters to be eaten in its raw state at a temperature between 0°C and 4°C.
24. A thermometer shall be provided to the refrigerator indicating the temperature at which the oysters to be eaten in its raw state are being stored.
25. All oysters to be eaten in its raw state sold on the premises shall be obtained from a licensed food factory with supporting certification.

VI. Additional Requirements for Sale of Pre-packaged Meat to be Eaten in its Raw State (For Restricted Food Code 28)

26. Other business conducted within the premises shall offer no risk of contamination to the meat to be eaten in its raw state.
27. Public mains water shall be laid on the premises unless the Director of Food and Environmental Hygiene approves another source.
28. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. Every basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.
29. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing the meat to be eaten in its raw state at a temperature between 0°C and 4°C.
30. A thermometer shall be provided to the refrigerator indicating the temperature at which the meat to be eaten in its raw state is being stored.
31. All meat to be eaten in its raw state sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification.

Non-standard Requirements (*For Restricted Food Codes 16, 24 – 28*)

1. The Composite Restricted Foods Permit shall only be issued upon cancellation of the current _____ licence / permit in respect of the same address.
(Covered with valid licence/permit)

2. -- 20. (NA)

Standard Conditions (For Restricted Food Codes 16, 24 – 28)

1. The permit shall remain valid only for so long as the activities in and conditions of the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
2. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse, other waste materials and used disposable containers/wrappers awaiting disposal.
3. The permittee, or a manager nominated by the permittee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the permitted premises.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

4. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.
- I. *Additional Conditions for Sale of Frozen Confections in Manufacturers' Cups and Wrappers (For Restricted Food Code 16)*
 5. Frozen confections shall be sold only in the original cups and wrappers as supplied by the manufacturers.

6. Only frozen confections supplied by licensed frozen confection factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
7. All frozen confections shall be kept in the refrigerator at a temperature below -2°C.

II. Additional Conditions for Sale of Milk (For Restricted Food Code 24)

8. Milk or milk beverage shall be sold in the original bottles/cartons with the caps/seals unbroken.
9. Only milk or milk beverage supplied by licensed milk factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
10. If milk or milk beverage is to be stored together with other commodities in a refrigerator, it shall be stored in a separate compartment.
11. Milk or milk beverage shall be stored in the refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
12. All empty milk bottles shall be properly stored in trays provided by the milk factory for the purpose.

III. Additional Conditions for Sale of Pre-packaged Sashimi (For Restricted Food Code 25)

13. Only pre-packaged sashimi obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
14. All sashimi sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
15. All sashimi shall be properly wrapped up by a layer of non-toxic material or stored in covered containers when displayed inside a refrigerator.
16. Freshness of sashimi must be maintained at all times. Any sashimi with slimy surface, in dripping state or of dull colour must be immediately discarded.

17. Sashimi on display shall be labelled with the date before which the sashimi shall be consumed.
18. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

19. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of sashimi.

IV. *Additional Conditions for Sale of Pre-packaged Sushi (For Restricted Food Code 26)*

20. Only pre-packaged sushi obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
21. All sushi sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
22. All sushi shall be properly wrapped up by a layer of non-toxic material or stored in covered containers when displayed inside a refrigerator.
23. Freshness of sushi must be maintained at all times. Any sushi with slimy surface, in dripping state or of dull colour must be immediately discarded.
24. Sushi on display shall be labelled with the date before which the sushi shall be consumed.
25. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

26. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of sushi.

V. Additional Conditions for Sale of Pre-packaged Oyster to be Eaten in its Raw State (For Restricted Food Code 27)

27. Only pre-packaged oysters to be eaten in its raw state obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.
28. All oysters to be eaten in its raw state sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
29. All oysters to be eaten in its raw state shall be properly wrapped up by a layer of non-toxic material or stored in covered containers when displayed inside a refrigerator.
30. Freshness of oysters to be eaten in its raw state must be maintained at all times. Any oysters with slimy surface, in dripping state or of dull colour must be immediately discarded.
31. Oysters to be eaten in its raw state on display shall be labelled with the date before which the oysters shall be consumed.
32. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

33. All oysters to be eaten in its raw state displayed for sale shall be indicated with notice(s) in Chinese or English their source of supply or origin. The siting(s) and the size of the notice(s) shall be of sufficient prominence for the intended purpose.
34. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of oyster to be eaten in its raw state.

VI. Additional Conditions for Sale of Pre-packaged Meat to be Eaten in its Raw State (For Restricted Food Code 28)

35. Only pre-packaged meat to be eaten in its raw state obtained from a licensed food factory shall be sold in the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector.

36. All meat to be eaten in its raw state sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
37. All meat to be eaten in its raw state shall be properly wrapped up by a layer of non-toxic materials or stored in covered containers when displayed inside a refrigerator.
38. Freshness of meat to be eaten in its raw state must be maintained at all times. Any meat to be eaten in its raw state with slimy surface, in dripping state or of dull colour must be immediately discarded.
39. Meat to be eaten in its raw state on display shall be labelled with the date before which it shall be consumed.
40. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working conditions at all times.

41. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of meat to be eaten in its raw state.

Non-standard Conditions (For Restricted Food Codes 16, 24 – 28)

1. -- 20. (NA)