

Examination of Estimates of Expenditure 2007-08  
**CONTROLLING OFFICER'S REPLY TO  
INITIAL WRITTEN QUESTION**

Reply Serial No.

**HWFB(FE)15**  
**7**

Head : 49 Food and Environmental Hygiene Department

Question Serial No.

1957

Subhead (No. & title) :

Programme : (2) Environmental Hygiene and Related Services

Controlling Officer : Director of Food and Environmental Hygiene

Director of Bureau : Secretary for Health, Welfare and Food

Question :

Since the implementation of the risk-based categorization scheme for restaurants, inspections to food premises kept decreasing in 2006-07. In this connection, please advise on whether food hygiene education for food handler was stepped up correspondingly during inspections subsequent to the decrease in food premises inspections, the duration of each inspection, and the proportion of time spent on disseminating food safety knowledge to food handlers during each inspection.

Asked by : Hon. CHEUNG Yu-yan, Tommy

Reply :

Health education is disseminated to food handlers during the course of inspection to food premises. To enhance health education, inspecting officers have since January 2007 given a short briefing at the end of the inspection on an appropriate topic or to summarise the findings and important lessons to learn. The inspection time for restaurants ranges from 15 to 25 minutes on average but can be longer if considered necessary.

Signature \_\_\_\_\_

Name in block letters \_\_\_\_\_ **EDDY CHAN** \_\_\_\_\_

Post Title \_\_\_\_\_ **Director of**  
**Food and Environmental Hygiene** \_\_\_\_\_

Date \_\_\_\_\_ **15.3.2007** \_\_\_\_\_