#### Examination of Estimates of Expenditure 2012-13

# CONTROLLING OFFICER'S REPLY TO INITIAL WRITTEN QUESTION

Subhead (No. & title):

Reply Serial No.

**FHB(FE)141** 

Question Serial No.

2622

<u>Head</u>: 49 Food and Environmental

Hygiene Department

<u>Programme</u>: (1) Food Safety and Public Health

(2) Environmental Hygiene and Related Services

<u>Controlling Officer</u>: Director of Food and Environmental Hygiene

<u>Director of Bureau</u>: Secretary for Food and Health

#### Question:

- (a) Regarding the inspections conducted to food premises by the Department in the past three years (i.e. in 2009, 2010 and 2011), please advise on the number and nature of cases of irregularities found, the types of premises involved, as well as the number of warnings issued and prosecutions instituted.
- (b) Regarding the food poisoning incidents happened in Hong Kong in the past three years, please advise on the number, nature and causes of these incidents, the seasons when they took place, the conditions of the affected persons and the pertinence to food premises and the food business (i.e. food poisoning arising from dining out or home cooking).

Asked by: Hon. WONG Yung-kan

#### Reply:

The information sought is provided as follows –

- (a) All licensed food premises are subject to regular inspection. In 2009, 2010 and 2011, the number of prosecutions instituted against licensed food premises was 4 295, 4 117 and 4 207 respectively, and the breakdown by nature of irregularities is at Annex. There are no separate statistics on the types of premises involved and the number of warnings issued.
- (b) The Food and Environmental Hygiene Department received 343, 279 and 290 referrals of food poisoning outbreaks related to food premises and vendors from the Department of Health in 2009, 2010 and 2011 respectively. More referrals were received from July to September and bacteria was the most common causative agent. Improper food handling and inadequate cooking were commonly identified at investigation and most affected persons had mild gastrointestinal symptoms.

Signature	
Name in block letters	Clement LEUNG
Post Title	Director of Food and Environmental Hygiene
Date	1.3.2012

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## ${\bf Break down\ of\ Prosecutions\ instituted\ against\ Licensed\ Food\ Premises}$

### in 2009, 2010 and 2011

Nature of Irregularities		No. of Prosecutions		
		2010	2011	
Dirty food premises / presence of vermins		15	14	
Dirty equipment and utensils		9	17	
Food not protected from risk of contamination		6	5	
Sub-standard fish tank water		3	4	
Improper storage of open food		180	179	
Use of open space for scullery / food preparation / storage of food utensils		134	132	
Dirty food room / improper repair of food room		64	66	
Dirty toilet		1	2	
Alteration of premises or fittings		15	16	
Alteration to the approved layout of the premises		148	145	
Sale of restricted food without permission		7	27	
Operating other types of unlicensed food business		115	46	
Extension of food business beyond licensed area		783	1 058	
Obstruction of public places	2 655	2 622	2 473	
Other irregularities such as smoking in food room, sale of fresh and frozen meat at the same premises, sale of unfit food for human consumption, sale of food which was not of the substance or quality demanded by the consumer, fresh meat containing preservative, food containing non-permitted colouring matter, etc.		15	23	
Total	4 295	4 117	4 207	

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