

**Breakdown of Prosecutions instituted against Licensed Food Premises
in 2009, 2010 and 2011**

Nature of Irregularities	No. of Prosecutions		
	2009	2010	2011
Dirty food premises / presence of vermins	28	15	14
Dirty equipment and utensils	13	9	17
Food not protected from risk of contamination	4	6	5
Sub-standard fish tank water	3	3	4
Improper storage of open food	212	180	179
Use of open space for scullery / food preparation / storage of food utensils	144	134	132
Dirty food room / improper repair of food room	88	64	66
Dirty toilet	2	1	2
Alteration of premises or fittings	31	15	16
Alteration to the approved layout of the premises	146	148	145
Sale of restricted food without permission	21	7	27
Operating other types of unlicensed food business	105	115	46
Extension of food business beyond licensed area	795	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.	48	15	23
Total	4 295	4 117	4 207