

**CONTROLLING OFFICER'S REPLY**

**FHB(FE)142**

**(Question Serial No. 0246)**

Head: (49) Food and Environmental Hygiene Department

Subhead (No. & title): (-) Not Specified

Programme: (1) Food Safety and Public Health

Controlling Officer: Director of Food and Environmental Hygiene (Miss Vivian LAU)

Director of Bureau: Secretary for Food and Health

Question:

Under Section 31(1)(d) of the Food Business Regulation (Cap. 132X), any person who carries on any food business which involves the sale of fresh, chilled or frozen beef, mutton, pork, reptiles, fish or poultry must obtain a fresh provision shop licence. In this connection, please provide information on the following:

- (a) the number of fresh provision shop licences in force in Hong Kong in 2015-16, with a breakdown by licence type (fresh, chilled and frozen); and
- (b) the number of inspections conducted by the Food and Environmental Hygiene Department to licensed fresh provision shops from 2013-14 to 2015-16, with a breakdown by licence type (fresh, chilled and frozen); the number and nature of cases of irregularities detected; and the number of prosecutions instituted.

Asked by: Hon Steven HO Chun-yin (Member Question No. 13)

Reply:

- (a) The information sought is given below, showing the position as at end-2015:

<b>Type of commodities permitted to be sold</b>	<b>Number of fresh provision shops (FPS)</b>
Fresh commodities	1 000
Chilled commodities	122
Frozen commodities	285
Fresh and chilled commodities	112
Fresh and frozen commodities	68
Chilled and frozen commodities	523
Fresh, chilled and frozen commodities	559
<b>Total</b>	<b>2 669</b>

- (b) In general, inspections of licensed FPS are conducted once every four, ten or 20 weeks according to the risk type of individual premises as assessed under the “Risk-based Inspection System” (the System). The licence type (fresh, chilled and frozen) is only one of the design criteria under the System. Criteria such as the track record of the licensees and the risks inherent in the products sold are also relevant. The Food and Environmental Hygiene Department keeps statistics on the overall number of inspections pertaining to licensed food premises. A separate breakdown of inspections for licensed FPS or by licence type is not available. A breakdown on prosecution statistics in 2015 by nature of irregularities for licensed FPS is at Annex. Similar breakdown for earlier years is not available.

- End -

**Breakdown of Prosecutions Instituted against Licensed Fresh Provision Shops in 2015**

<b>Nature of irregularities</b>	<b>Number of prosecutions</b>
Dirty food premises / presence of vermins, live birds or animals	2
Dirty equipment and utensils	2
Food not protected from risk of contamination	5
Sub-standard fish tank water	3
Use of open space for scullery / food preparation / storage of food utensils	2
Dirty food room / improper repair of food room	5
Alteration of premises or fittings	1
Alteration to the approved layout of the premises	5
Sale of restricted food without permission	4
Extension of food business beyond licensed area	64
Obstruction of public places	183
Other irregularities such as smoking in food room, sale of fresh and chilled meat at the same premises, sale of food unfit for human consumption, sale of food which was not of the nature, substance or quality demanded by the purchaser, fresh meat containing preservative, etc.	8
<b>Total</b>	<b>284</b>