

CONTROLLING OFFICER'S REPLY

FHB(FE)320

(Question Serial No. 4267)

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 2016-17, 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 in the past 3 years, 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 HO Chun-yin, Steven (Member Question No. 40)

Reply:

- (a) The information sought is given below, showing the position as at end-2016:

Type of Commodities Permitted to be Sold	Number of fresh provision shops (FPS)
Fresh commodities	896
Chilled commodities	101
Frozen commodities	294
Fresh and chilled commodities	151
Fresh and frozen commodities	122
Chilled and frozen commodities	372
Fresh, chilled and frozen commodities	700
Total	2 636

- (b) In general, inspections of licensed FPS are conducted once every 4, 10 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 and 2016 by nature of irregularities for licensed FPS is at Annex. Similar breakdown for 2014 is not available.

- End -

**Breakdown of Prosecutions Instituted Against
Licensed Fresh Provision Shops in 2015 and 2016**

Nature of irregularities	Number of prosecutions	
	2015	2016
Dirty food premises / presence of vermins, live birds or animals	2	0
Dirty equipment and utensils	2	0
Food not protected from risk of contamination	5	4
Sub-standard fish tank water	3	0
Use of open space for scullery / food preparation / storage of food utensils	2	1
Dirty food room / improper repair of food room	5	2
Alteration of premises or fittings	1	0
Alteration to the approved layout of the premises	5	5
Sale of restricted food without permission	4	6
Extension of food business beyond licensed area	64	38
Obstruction of public places	183	176
Other irregularities such as smoking in food room, sale of fresh and chilled meat at the same premises, sale of food which was not of the nature, substance or quality demanded by the purchaser, conducting other type of food business without licence/permission, fresh meat containing preservative, etc.	8	18
Total	284	250