CONTROLLING OFFICER'S REPLY

FHB(FE)416

(Question Serial No. 6308)

<u>Head</u>: (49) Food and Environmental Hygiene Department

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

Programme: (2) Environmental Hygiene and Related Services

<u>Controlling Officer</u>: Director of Food and Environmental Hygiene (Miss Vivian LAU)

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

Ouestion:

It was mentioned in the Estimates last year that "the food waste collected mainly from selected public markets and cooked food centres will be delivered to the new Organic Waste Treatment Facility for treatment". In this connection, please provide information on the following:

- (1) Please provide the expenditure involved and the breakdown of the expenditure, the number and names of the selected markets and cooked food centres and the selection criteria.
- (2) According to the reply last year, a pilot scheme would be launched in the second half of 2018. Please provide the latest details of the pilot scheme, including the implementation date, collection details, the estimated amount of food waste to be collected and actual amount of food waste collected.

Asked by: Hon KWOK Ka-ki (LegCo internal reference no.: 81)

Reply:

The pilot scheme on collection and delivery of food waste from government premises to the Organic Resources Recovery Centre Phase 1 (O • PARK1) contributes to the waste management policy of the Environment Bureau.

To encourage the commercial and industrial sectors to recycle food waste properly and support waste-to-energy facilities, the Government has implemented a 2-year pilot project to separate food waste at source from 40 public markets and cooked food venues managed by the Food and Environmental Hygiene Department (FEHD) among other participating venues for delivery to the O • PARK1 for recycling. The pilot project has been launched since 1 July 2018.

Under the pilot project, FEHD engages service contractors to collect source-separated food waste generated from the selected public markets and cooked food venues. Stall operators

will be encouraged to donate recyclable food waste on a voluntary basis and FEHD will arrange a contractor to deliver the food waste to the O • PARK1.

The pilot project was designed to identify and determine key operational and logistics issues in collecting and transporting food waste to the O • PARK1. To enhance the quality of the food waste to be collected and encourage the stall operators to recycle and handle food waste properly, the Environmental Protection Department has arranged a non-government organisation to provide practical guidance to the stall operators on how to separate food waste at source, conduct talks to explain the arrangement and visit individual stall operators to give advice at the beginning and during the implementation of the pilot project.

FEHD's markets and cooked food venues covered in the pilot project are selected with regard to their proximity to the O • PARK1, accessibility of land transport, the amount of food waste generated, and site availability in support of separation of food waste at source. A list of the participating markets and cooked food venues is at Annex.

The amount of food waste collected from FEHD's markets and cooked food venues is about 200 to 240 tonnes per month. The expenditure involved in 2018-19 is about \$16 million.

Selected public markets and associated cooked food centres

| District | Name of Public Markets/Cooked Food Centres |
|-------------------|---|
| Central / Western | Sheung Wan Market and Cooked Food Centre |
| | Smithfield Market and Cooked Food Centre |
| | Shek Tong Tsui Market and Cooked Food Centre |
| | Sai Ying Pun Market |
| Eastern | Sai Wan Ho Market and Cooked Food Centre |
| | Yue Wan Market and Cooked Food Centre |
| | Java Road Market and Cooked Food Centre |
| | Chai Wan Market and Cooked Food Centre |
| | Quarry Bay Market and Cooked Food Centre |
| | Electric Road Market and Cooked Food Centre |
| | Aldrich Bay Market and Cooked Food Centre |
| Southern | Aberdeen Market and Cooked Food Centre |
| | Yue Kwong Road Market and Cooked Food Centre |
| | Tin Wan Market and Cooked Food Centre |
| | Ap Lei Chau Market and Cooked Food Centre |
| Wan Chai | Causeway Bay Market |
| | Wan Chai Market |
| | Bowrington Road Market and Cooked Food Centre |
| | Lockhart Road Market and Cooked Food Centre |
| | Wong Nai Chung Market and Cooked Food Centre |
| Kowloon City | Kowloon City Market and Cooked Food Centre |
| | To Kwa Wan Martket and Cooked Food Centre |
| | Hung Hom Market and Cooked Food Centre |
| Mong Kok | Fa Yuen Street Market and Cooked Food Centre |
| | Tai Kok Tsui Market and Cooked Food Centre |
| Sham Shui Po | Po On Road Market and Cooked Food Centre |
| | Pei Ho Street Market and Cooked Food Centre |

| District | Name of Public Markets/Cooked Food Centres |
|--------------|---|
| Wong Tai Sin | Tai Shing Street Market and Cooked Food Centre |
| | Ngau Chi Wan Market and Cooked Food Centre |
| | Choi Hung Road Market and Cooked Food Centre |
| | Sheung Fung Street Market |
| Yau Tsim | Kwun Chung Market and Cooked Food Centre |
| | Yau Ma Tei Market |
| | Haiphong Road Temporary Market cum Haiphong Road Temporary Cooked Food Hawker Bazaar |
| Kwai Tsing | North Kwai Chung Market |
| | Wing Fong Street Market |
| | Tsing Yi Market |
| Tsuen Wan | Tsuen Wan Market |
| | Yeung UK Road Market |
| | Heung Che Street Market and Cooked Food Centre |