

CONTROLLING OFFICER'S REPLY

SV-FHB(FE)001

(Question Serial No. SV012)

Head: (49) Food and Environmental Hygiene Department

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

Programme: (2) Environmental Hygiene and Related Services

Controlling Officer: Director of Food and Environmental Hygiene (Ms Irene YOUNG)

Director of Bureau: Secretary for Food and Health

Question:

Follow-up question to Reply Serial No. FHB(FE)018:

The Government indicated that there are no statistics on the number of restaurants closed for business.

Please explain why health inspectors are not aware of the business conditions of restaurants (including business closures) during routine inspections to these premises. What follow-up actions will be taken to obtain such information in the future?

Asked by: Hon CHEUNG Yu-yan, Tommy

Reply:

Health inspectors perform regular inspections on licensed food premises according to risk levels to ensure that licence holders comply with their licensing requirements and conditions and the hygiene standards prescribed by law when conducting food businesses. The officers also concern about food safety and environmental hygiene of food premises and would provide educational information for trade members. Food premises may not be open for business for different reasons (for examples, renovation, a rest day for the food premises, possible change of owners, suspension of business, etc.). In general, it is difficult for the Food and Environmental Hygiene Department to determine whether a food premises has closed down unless its licence has been surrendered for cancellation.

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