

CONTROLLING OFFICER'S REPLY

EEB(F)058

(Question Serial No. 0649)

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 Environment and Ecology

Question:

Regarding the temporary food factory licence, please advise this Committee of the following:

- i. What were the number of licence applications received and the actual number of licences issued by the Food and Environmental Hygiene Department in each of the past 5 years?
- ii. What are the staff establishment for the issue of temporary food factory licences by the Department and the expenditure involved?
- iii. As only electrical cooking appliances shall be used for temporary food factory licences, which pose constraints on bazaar activity operators, will the Department consider relaxing the restriction or introducing other licences to support the promotion of bazaar and fair development? If yes, what are the details? If no, what is/are the reason(s) and the difficulties involved?

Asked by: Hon CHAN Hoi-yan (LegCo internal reference no.: 22)

Reply:

- i. The information sought is provided as follows:

Temporary food factory licence	2019	2020	2021	2022	2023
Number of applications received	2 066	522	685	519	1 952
Number of licences issued	1 774	455	392	341	1 490

- ii. In 2023, there were 134 staff members responsible for handling applications for food business and other trade licences in the 3 licensing offices of the Food and Environmental Hygiene Department (FEHD). FEHD does not maintain a breakdown of the manpower and expenditure involved in processing applications for temporary food factory licences.
- iii. The Government has been facilitating the organisation of bazaar activities. Stalls in a bazaar only need to fulfill some basic requirements for safeguarding food safety and public health (such as the venue has suitable food storage and washing facilities, and

electricity supply) in order to obtain a temporary food factory licence from FEHD for cooking food from raw state and selling food and beverages. If an application involves cooking activities using naked flames, FEHD will consult the Fire Services Department, which will, having regard to the mode of operation of bazaars, formulate appropriate fire safety requirements according to a risk-based principle. As long as bazaar operators comply with the basic fire safety requirements (such as provision of fire extinguishers and fire blankets, as well as erection of a shield on the cooking bench of the stalls), they are permitted to set up stalls involving cooking activities using naked flames in the venues. As most of the temporary stalls are small in size and have high patronage, they are usually very crowded. On-site food preparation involving deep frying, stir frying, grilling or other cooking methods which may generate a large amount of greasy fumes are generally not recommended/encouraged.

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