

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Controlling officer: the Director of Food and Environmental Hygiene will account for expenditure under this Head.

Estimate 2004–05	\$3,958.8m
Establishment ceiling 2004–05 (notional annual mid-point salary value) representing an estimated 12 304 non-directorate posts as at 31 March 2004 reducing by 803 posts to 11 501 posts as at 31 March 2005	\$2,286.6m
In addition there will be an estimated 13 directorate posts as at 31 March 2004 and as at 31 March 2005.	
Commitment balance	\$162.7m

Controlling Officer's Report

Programmes

Programme (1) Food Safety and Public Health	This programme contributes to Policy Area 2: Agriculture, Fisheries and Food Safety (Secretary for Health, Welfare and Food).
Programme (2) Environmental Hygiene and Related Services	These programmes contribute to Policy Area 32: Environmental Hygiene (Secretary for Health, Welfare and Food).
Programme (3) Market Management and Hawker Control	
Programme (4) Public Education and Community Involvement	This programme contributes to Policy Area 2: Agriculture, Fisheries and Food Safety (Secretary for Health, Welfare and Food) and Policy Area 32: Environmental Hygiene (Secretary for Health, Welfare and Food).

Detail

Programme (1): Food Safety and Public Health

	2002–03 (Actual)	2003–04 (Original)	2003–04 (Revised)	2004–05 (Estimate)
Financial provision (\$m)	386.1	406.7	451.6 (+11.0%)	442.0 (–2.1%)
				(or +8.7% on 2003–04 Original)

Aim

2 The aim is to ensure that food available for human consumption is wholesome, hygienic and safe; and to safeguard public health through testing and control of live food animals and effective pest control.

Brief Description

3 The work involves:

- conducting food surveillance at various points of the food chain and taking enforcement actions;
- ensuring pre-packaged food for sale is properly labelled;
- promoting Hazard Analysis and Critical Control Point (HACCP) approach to the trade and the adoption of the HACCP-based food safety plan;
- conducting risk assessment on food and providing timely information to the public;
- investigating and managing food incidents;
- exercising import control on high-risk food and issuing health certificates for food exports;
- exercising import control on live food animals;
- conducting inspections and tests on live food animals at licensed slaughterhouses and wholesale markets;
- providing meat inspection services at licensed slaughterhouses;
- conducting risk assessment on pests affecting public health;

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- taking control measures to prevent vector-borne diseases; and
 - investigating incidents of vector-borne diseases.
- 4 The performance targets set for 2003 were satisfactorily achieved.
- 5 The key performance measures are:

Targets

	Target	2002 (Actual)	2003 (Actual)	2004 (Plan)
applications for import of game, meat and poultry to be processed within five working days (%)	98	100	100	98
applications for import of milk and milk products to be processed within 13 working days (%)	98	100	100	98
applications for import of frozen confections to be processed within 13 working days (%)	98	100	100	98
applications for export or re-export food health certificates to be processed within 13 working days (%)	98	100	100	98
inspecting vehicles carrying vegetables at Man Kam To Food Control Office (% of vehicles)	98	100	100	98
food surveillance through testing of food samples (no. of food samples tested per 1 000 population per year)	8	8	8	8
initiating investigation of reports of food unfit for human consumption within 24 hours (%)	100	100	100	100
initiating investigation of complaints about food labelling within three working days (%)	100	100	100	100
issuing veterinary health certificates for exported food containing animal products within three working days (%) ..	98	100	100	98
inspecting vehicles carrying poultry at Man Kam To (% of vehicles)	98	100	100	98
testing pigs for beta-agonists (% of lots)....	98	100	100	98
conducting inspections of farms exporting food animals to Hong Kong (no. of farms)	20	20	20	20
initiating pest control measures within 24 hours upon receiving report of vector-borne diseases (%)	100	100	100	100
dealing with complaints on pest control matters within seven working days (%)..	100	100	100	100

Indicators

	2002 (Actual)	2003 (Actual)	2004 (Estimate)
applications for import of game, meat and poultry	3 969	3 274	3 300
applications for import of milk and milk products	176	159	160
applications for import of frozen confections	180	179	180
export/re-export food health certificates issued	153	143	140
vehicles carrying vegetables inspected at Man Kam To Food Control Office	67 075	48 394	48 400
food samples taken for testing	55 515	54 451	54 500
labels checked	56 493	55 866	56 000
HACCP seminars/workshops	26	27	25
veterinary health certificates for exported food containing animal products issued	57	63	60
vehicles carrying poultry inspected at Man Kam To	15 340	12 991	12 900
blood samples taken from poultry for testing of avian influenza H5 antibodies	269 790	235 620	230 000

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	2002 (Actual)	2003 (Actual)	2004 (Estimate)
samples taken from food animals for testing of veterinary drug residues	71 689	68 142	70 000
poison treatments of rodent infestation in building blocks	70 450	63 739	64 000
no. of trappings.....	2 965	2 424	2 400
mosquito breeding places eliminated.....	62 977	48 496	48 500
pest control surveys conducted.....	3 606	3 671	4 000

Matters Requiring Special Attention in 2004–05

6 During 2004–05, the department will:

- prepare draft legislation after public consultation on the introduction of nutrition labelling; and
- commence a food consumption survey on the local population.

Programme (2): Environmental Hygiene and Related Services

	2002–03 (Actual)	2003–04 (Original)	2003–04 (Revised)	2004–05 (Estimate)
Financial provision# (\$m)	2,365.3	2,456.3	2,390.7 (-2.7%)	2,092.2 (-12.5%)
				(or -14.8% on 2003–04 Original)

All figures set out above include the provisions for the Commonwealth War Graves Commission transferred from Head 106—Miscellaneous Services and reflected under Head 49 with effect from 2004–05.

Aim

7 The aim is to provide quality environmental hygiene services and facilities, and to safeguard public health through licensing and regulation of licensed food premises.

Brief Description

8 The work involves:

- providing efficient and effective public cleansing services including street cleansing, household waste collection and management of public cleansing facilities such as public toilets and refuse collection points;
- licensing and inspecting food premises, and taking law enforcement actions against unlicensed and unhygienic food premises;
- processing liquor licence applications and providing administrative support to the Liquor Licensing Board;
- licensing private swimming pools, commercial bathhouses, places of public entertainment, funeral parlours, karaoke establishment in restaurant and offensive trades; and taking law enforcement action in relation to these activities;
- managing cremation and burial facilities including public cemeteries, crematoria and columbaria; and
- abating environmental nuisances relating to dripping air-conditioners, water seepage and environmental hygiene blackspots.

9 The performance targets set for 2003 were achieved. The “Food Hygiene Code” for licensed food premises was issued. 240 free training courses for “Hygiene Supervisors” were provided. The “risk-based” classification of licensed food premises for inspection and “score-based inspection system” for licensed food premises were implemented in 2003.

10 The key performance measures are:

Targets

	Target	2002 (Actual)	2003 (Actual)	2004 (Plan)
<i>Cleansing</i>				
main roads with 1st round street sweeping services completed before 9:00 a.m. (%)#.....	98	100	100	100

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	Target	2002 (Actual)	2003 (Actual)	2004 (Plan)
<i>Licensing of food premises</i>				
cases where Letters of Requirements for restaurant licences will be issued during Application Vetting Panel meeting (%).....	98	100	100	99
cases where food business licences will be issued within seven working days upon confirmation of compliance (%).....	98	100	99	99
cases where provisional licences for restaurant and other food premises will be issued within seven working days upon receipt of acceptable Certificate of Compliance (%).....	98	100	100	99
cases where liquor licences will be issued to licensed restaurants within five working days of approval by Liquor Licensing Board (%).....	98	100	100	100
<i>Licensing of funeral parlours, private swimming pools, commercial bathhouses, offensive trades and places of public entertainment</i>				
cases where Letters of Requirements will be issued within seven working days upon clearance with concerned departments (%).....	98	99	99	99
cases where licences will be issued within seven working days upon confirmation of compliance (%)....	98	99	99	99
<i>Cemeteries and crematoria</i>				
cases where an applicant may book a cremation session within 15 days (%).....	98	100	100	100
cases where burial spaces may be allocated on the day of receipt of application (%).....	98	100	100	100

The target has been raised from 97% to 98% with effect from 2004.

Indicators

	2002 (Actual)	2003 (Actual)	2004 (Estimate)
refuse collected (tonnes).....	2 173 522	2 153 180	2 150 000
recurrent expenditure per tonne of refuse collected (\$)†.....	—	182	176
sludge collected by gully emptiers (tonnes).....	13 258	9 705	9 700
restaurant licences	9 660	9 862	9 900
other food-related licences (e.g. liquor, food factory, bakery)	13 266	13 684	13 600
restricted food permits (e.g. sushi and milk)	5 207	5 277	5 200
applications for food business licences	2 502	2 437	2 500
applications for restricted food permits.....	1 116	864	860
inspections to food premises	429 269	304 966	300 000
raids against illegal slaughtering	462	454	460
<i>prosecutions against food premises</i>			
licensed.....	3 675	3 897	3 800
unlicensed.....	2 306	1 493	1 500
food business licences suspended/cancelled.....	234	191	190
courses/seminars for Hygiene Supervisors	250	240	200
applications for licences in respect of private swimming pools, places of public entertainment, etc.	106	82	80
inspections conducted in respect of private swimming pools, places of public entertainment, etc.....	16 160	14 301	14 000
<i>no. of burials</i>			
coffin	1 883	1 679	1 500
urn	773	782	700

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	2002 (Actual)	2003 (Actual)	2004 (Estimate)
<i>no. of cremations</i>			
body.....	28 434	30 161	31 000
skeletal.....	4 581	4 074	4 100
exhumation permits issued	5 842	5 789	5 500

† New indicator as from 2003. The figure for 2003 (Actual) and that for 2004 (Estimate) represent the actual and estimated unit expenditure for the financial years ending March 2003 and March 2004 respectively.

Matters Requiring Special Attention in 2004–05

11 During 2004–05, the department will:

- maintain the overall standard of cleanliness in public areas, busy thoroughfares and public toilets;
- continue to take enforcement actions against littering;
- continue to provide free training to “Hygiene Supervisors” and implement the Hygiene Manager/Supervisor Scheme;
- continue to strengthen the control of unlicensed food premises and food premises which pose immediate health hazards;
- continue to strengthen the control of sale of live and chilled poultry, food eaten raw and chilled meat for food safety purpose;
- follow up the regularisation of “private kitchens”; and
- continue to implement Team Clean measures.

Programme (3): Market Management and Hawker Control

	2002–03 (Actual)	2003–04 (Original)	2003–04 (Revised)	2004–05 (Estimate)
Financial provision (\$m)	1,467.6	1,500.9	1,437.2 (–4.2%)	1,385.7 (–3.6%)
				(or –7.7% on 2003–04 Original)

Aim

12 The aim is to maintain a clean and hygienic environment in public markets and to control on-street hawking activities.

Brief Description

13 The work involves:

- managing and maintaining public markets;
- inspecting markets to ensure cleanliness and compliance with tenancy requirements and conditions;
- controlling and containing on-street hawking activities and obstruction caused by shop extensions;
- managing licensed hawker pitches, hawker permitted places and hawkers bazaars; and
- taking enforcement actions.

14 Most of the performance targets set for 2003 were achieved. The review of the alignment of market rental adjustment mechanism was completed. The management of all four markets in Kowloon City District has been contracted out on a pilot basis in March 2004.

15 The key performance measures are:

Targets

	Target	2002 (Actual)	2003 (Actual)	2004 (Plan)
markets with common parts cleansed at least three times a day (%)	100	100	100	100
stalls let (%)#.....	80	80	77	80

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	Target	2002 (Actual)	2003 (Actual)	2004 (Plan)
dealing with complaints of illegal hawking in built-up areas within 30 minutes (%)†.....	95	—	97	95

The target has been lowered from 84% to 80% with effect from 2004. In calculating the letting percentage, the number of stalls set aside for designated purposes has been included in the total number of stalls for letting.

† Modified target as from 2003.

Indicators

	2002 (Actual)	2003 (Actual)	2004 (Estimate)
<i>licensed hawkers</i>			
fixed pitch hawkers.....	7 569	7 412	7 200
itinerant hawkers	1 006	858	650
estimated number of unlicensed hawkers	3 635	3 411	3 400
raids by Hawker Control Teams	82 053	90 503	90 000
joint operations against illegal hawking with other departments.....	1 234	1 194	1 200
hawker blackspots	71	71	71

Matters Requiring Special Attention in 2004–05

16 During 2004–05, the department will:

- consult the Legislative Council on the proposed alignment of the market rental adjustment mechanism; and
- enhance the facilities and management of public markets, inter alia, by undertaking improvement works and conducting market promotion.

Programme (4): Public Education and Community Involvement

	2002–03 (Actual)	2003–04 (Original)	2003–04 (Revised)	2004–05 (Estimate)
Financial provision (\$m)	40.8	40.6	39.5 (–2.7%)	38.9 (–1.5%)

(or –4.2% on
2003–04 Original)

Aim

17 The aim is to promote food safety and the maintenance of a hygienic environment through partnership with the community and a multi-media publicity campaign.

Brief Description

18 The work involves:

- enhancing public awareness of the importance of food safety and empowering consumers to make informed choices;
- educating the public on their responsibility in maintaining a clean and hygienic living environment; and
- organising targeted public education and publicity programmes to mobilise community involvement in and support for Clean Hong Kong activities.

19 The performance targets set for 2003 were achieved. In addition to the efforts of the department, District Councils, non-government organisations, road-users, new arrivals, tourist associations, schools and community groups were invited to take part in Clean Hong Kong activities. District Councils and local voluntary bodies were also encouraged to organise their own clean-up and promotional activities. Funding support was available through the District Council subsidy and Clean Hong Kong funding schemes. Educational package for schools including outreach talks and project competitions covering both environmental hygiene and food safety topics was produced.

20 The key performance measures are:

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Targets

	Target	2002 (Actual)	2003 (Actual)	2004 (Plan)
schools approached for talks.....	100	820	1 221	1 200
response to requests for information/talks on food safety and environmental hygiene (% within one week)	100	100	100	100
publicity campaign#.....	3	—	3	3

New target as from 2003.

Indicators

	2002 (Actual)	2003 (Actual)	2004 (Estimate)
seminars for general public	1 000	1 537	1 000
outreaching programmes targeted at schools.....	20	21	21
school talks.....	840	965	960
series of TV Announcements in the Public Interest.....	5	5	3
series of Radio Announcements in the Public Interest	6	8	6

Matters Requiring Special Attention in 2004–05

21 During 2004–05, the department will:

- educate the public on their role in and responsibility for ensuring food safety;
- educate the public to take appropriate measures to guard against mosquito breeding as well as the spread of dengue fever;
- continue to support community involvement activities to disseminate anti-littering messages and to arouse public awareness of maintaining a clean and hygienic living environment;
- launch and sustain targeted multi-media publicity programmes and activities to promote environmental hygiene across different sectors of the community; and
- promote health education to students, elderly and new arrivals through talks and outreaching activities.

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ANALYSIS OF FINANCIAL PROVISION

Programme	2002-03 (Actual) (\$m)	2003-04 (Original) (\$m)	2003-04 (Revised) (\$m)	2004-05 (Estimate) (\$m)
(1) Food Safety and Public Health	386.1	406.7	451.6	442.0
(2) Environmental Hygiene and Related Services.....	2,365.3	2,456.3	2,390.7	2,092.2
(3) Market Management and Hawker Control.....	1,467.6	1,500.9	1,437.2	1,385.7
(4) Public Education and Community Involvement	40.8	40.6	39.5	38.9
	4,259.8	4,404.5	4,319.0 (-1.9%)	3,958.8 (-8.3%)

**(or -10.1% on
2003-04 Original)**

Analysis of Financial and Staffing Provision

Programme (1)

Provision for 2004-05 is \$9.6 million (2.1%) lower than the revised estimate for 2003-04. This is mainly due to the reduced cashflow requirement in special improvement project in public health, the effect of the 2004 and 2005 civil service pay cut and deletion of ten posts, partly offset by increased operating expenses in cleansing and pest control work.

Programme (2)

Provision for 2004-05 is \$298.5 million (12.5%) lower than the revised estimate for 2003-04. This is mainly due to reduced operating expenses and cashflow requirement in special improvement project in environmental hygiene, the effect of the 2004 and 2005 civil service pay cut and a net deletion of 328 posts, partly offset by the funding requirement for providing cleansing services to newly developed areas and for new facilities.

Programme (3)

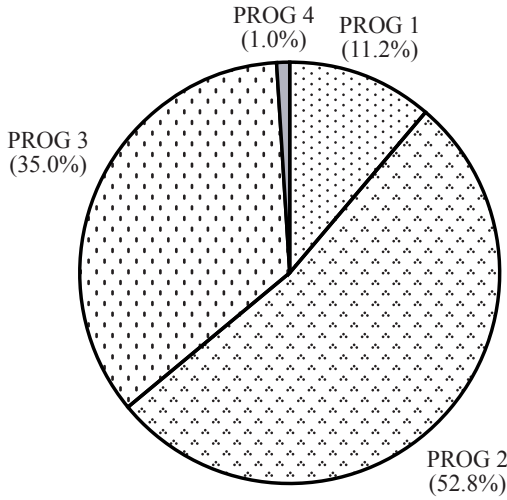
Provision for 2004-05 is \$51.5 million (3.6%) lower than the revised estimate for 2003-04. This is mainly due to the effect of the 2004 and 2005 civil service pay cut, deletion of 465 posts and reduced cashflow requirement in special improvement project in cleansing of markets, partly offset by the funding requirement for managing new public markets and increase in other operating expenses.

Programme (4)

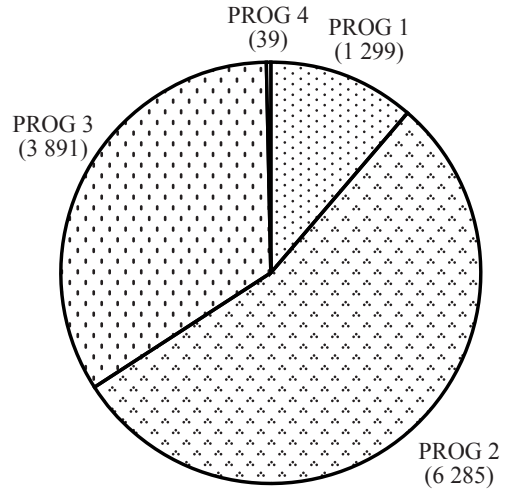
Provision for 2004-05 is \$0.6 million (1.5%) lower than the revised estimate for 2003-04. This is mainly due to the effect of the 2004 and 2005 civil service pay cut.

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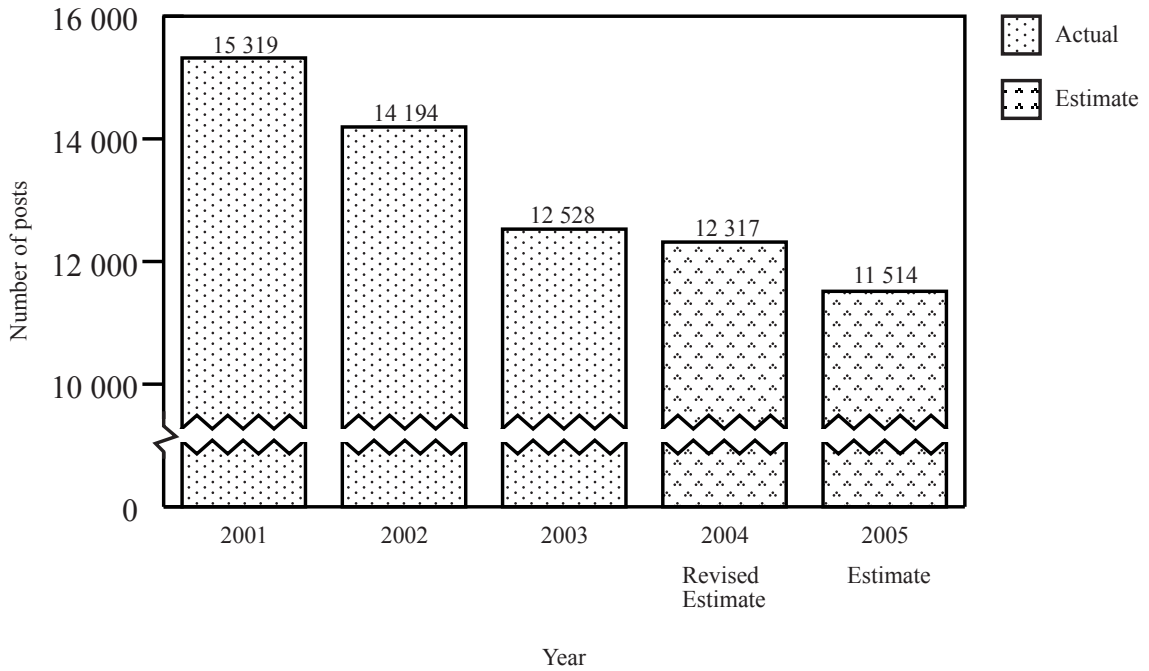
Allocation of provision to programmes (2004-05)



Staff by programme (as at 31 March 2005)



Changes in the size of the establishment (as at 31 March)



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Sub-head (Code)	Actual expenditure 2002-03	Approved estimate 2003-04	Revised estimate 2003-04	Estimate 2004-05	
	\$'000	\$'000	\$'000	\$'000	
Operating Account					
Recurrent					
000	Operational expenses.....	—	4,383,033	4,054,674	3,848,879
	Salaries	2,618,234	—	—	—
	Allowances	26,389	—	—	—
	Job-related allowances	88,163	—	—	—
	General departmental expenses	1,446,862	—	—	—
	Total, Recurrent	<u>4,179,648</u>	<u>4,383,033</u>	<u>4,054,674</u>	<u>3,848,879</u>
Non-Recurrent					
700	General non-recurrent.....	19,571	10,347	254,341	106,094
	Total, Non-Recurrent	<u>19,571</u>	<u>10,347</u>	<u>254,341</u>	<u>106,094</u>
	Total, Operating Account.....	<u>4,199,219</u>	<u>4,393,380</u>	<u>4,309,015</u>	<u>3,954,973</u>
Capital Account					
Plant, Equipment and Works					
661	Minor plant, vehicles and equipment (block vote).....	58,677	6,479	6,782	3,796
	Plant, vehicles and equipment	1,628	4,390	2,900	—
	Total, Plant, Equipment and Works	<u>60,305</u>	<u>10,869</u>	<u>9,682</u>	<u>3,796</u>
	Total, Capital Account	<u>60,305</u>	<u>10,869</u>	<u>9,682</u>	<u>3,796</u>
	Total Expenditure.....	<u><u>4,259,524</u></u>	<u><u>4,404,249</u></u>	<u><u>4,318,697</u></u>	<u><u>3,958,769</u></u>

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Details of Expenditure by Subhead

The estimate of the amount required in 2004–05 for the salaries and expenses of the Food and Environmental Hygiene Department is \$3,958,769,000. This represents a decrease of \$359,928,000 against the revised estimate for 2003–04 and of \$300,755,000 against actual expenditure in 2002–03.

Operating Account

Recurrent

2 Provision of \$3,848,879,000 under *Subhead 000 Operational expenses* is for the salaries, allowances and other operating expenses of the Food and Environmental Hygiene Department. The decrease of \$205,795,000 (5.1%) against the revised estimate for 2003–04 is mainly due to the effect of the 2004 and 2005 civil service pay cut, deletion of posts and reduced funding for special improvement in environmental hygiene, partly offset by the funding requirement for provision of cleansing services to newly developed areas and for new facilities.

3 The establishment as at 31 March 2004 will be 12 317 permanent posts. It is expected that a net 803 permanent posts will be deleted in 2004–05. Subject to certain conditions, the controlling officer may under delegated power create or delete non-directorate posts during 2004–05, but the notional annual mid-point salary value of all such posts must not exceed \$2,286,557,000.

4 An analysis of the financial provision under *Subhead 000 Operational expenses* is as follows:

	2002–03 (Actual) (\$'000)	2003–04 (Original) (\$'000)	2003–04 (Revised) (\$'000)	2004–05 (Estimate) (\$'000)
Personal Emoluments				
- Salaries.....	2,618,234	2,530,023	2,476,000	2,321,000
- Allowances.....	26,389	33,659	27,500	26,500
- Job-related allowances.....	88,163	86,341	82,000	78,500
Personnel Related Expenses				
- Mandatory Provident Fund contribution.....	—	756	900	870
Departmental Expenses				
- General departmental expenses.....	1,446,862	1,732,254	1,468,274	1,421,739
Other Charges				
- Commonwealth War Graves Commission.....	—	—	—	270
	4,179,648	4,383,033	4,054,674	3,848,879

Capital Account

Plant, Equipment and Works

5 Provision of \$3,796,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents a decrease of \$2,986,000 (44.0%) against the revised estimate for 2003–04. This is mainly due to decreased expenditure on minor plant for public markets.

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Commitments

Sub-head (Code)	Item (Code)	Ambit	Approved commitment	Accumulated expenditure to 31.3.2003	Revised estimated expenditure for 2003–04	Balance
			\$'000	\$'000	\$'000	\$'000
<i>Operating Account</i>						
700		<i>General non-recurrent</i>				
001		Ex-gratia payments to cooked food hawker licencees	9,960	960	480	8,520
002		Ex-gratia payment under Itinerant Hawker Licence Compulsory Deletion Policy	19,200	3,210	660	15,330
008		Promotion of health education on public hygiene and food safety	7,136	3,059	2,200	1,877
009		Ex-gratia payment to stallholders affected by the redevelopment of Central Market site	23,321	12,852	8,648	1,821
011		Extension of ex-gratia payment to the Itinerant Hawker Licence holders of the New Territories	9,990	1,950	2,100	5,940
012		Population-based food consumption survey.....	3,300	—	330	2,970
013		Special improvement in environmental hygiene.....	365,000	—	239,369	125,631
014		Ex-gratia payment to stallholders affected by the redevelopment of Stanley Temporary Market site.....	1,203	—	554	649
		Total.....	439,110	22,031	254,341	162,738
			439,110	22,031	254,341	162,738