

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

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

Estimate 2017–18 .....	<b>\$6,776.2m</b>
Establishment ceiling 2017–18 (notional annual mid-point salary value) representing an estimated 11 173 non-directorate posts as at 31 March 2017 reducing by two posts to 11 171 posts as at 31 March 2018.....	<b>\$3,318.5m</b>
In addition, there will be an estimated 16 directorate posts as at 31 March 2017 rising by two posts to 18 posts as at 31 March 2018.	
Commitment balance.....	<b>\$52.1m</b>

### Controlling Officer's Report

#### Programmes

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

#### Detail

##### Programme (1): Food Safety and Public Health

	2015–16 (Actual)	2016–17 (Original)	2016–17 (Revised)	<b>2017–18 (Estimate)</b>
Financial provision (\$m)	1,033.4	1,033.7	1,097.1 (+6.1%)	<b>1,131.4</b> (+3.1%)
				(or +9.5% on 2016–17 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 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,
- providing meat inspection services at licensed slaughterhouses,
- conducting food surveillance at various points of the food chain and taking enforcement actions,
- promoting the Hazard Analysis and Critical Control Point (HACCP) approach to the trade and the adoption of HACCP-based food safety plans,
- ensuring prepackaged food for sale is properly labelled,
- 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 key performance measures are:

### *Targets*

	Target	2015 (Actual)	2016 (Actual)	2017 (Plan)
initiating investigation of reports of food unfit for human consumption within 24 hours (%) .....	100	100	100	<b>100</b>
applications for import of game, meat and poultry to be processed within five working days (%) .....	98	100	100	<b>98</b>
applications for import of milk and milk products to be processed within 12 working days (%).....	98	100	100	<b>98</b>
applications for import of frozen confections to be processed within 12 working days (%).....	98	100	100	<b>98</b>
applications for export or re-export food health certificates to be processed within 12 working days (%) .....	98	99	100	<b>98</b>
issuing veterinary health certificates for export food containing animal products within two working days (%) .....	100	100	100	<b>100</b>
inspecting vehicles carrying poultry at Man Kam To (% of vehicles) .....	100	100	100	<b>100</b>
testing pigs for beta-agonists (% of lots) .....	98	100	100	<b>98</b>
conducting inspections of farms exporting food animals to Hong Kong (no. of farms).....	35	51	53	<b>50</b>
food surveillance through testing of food samples (no. of food samples tested per 1 000 population per year).....	8	9	9	<b>9</b>
initiating investigation of complaints about food labelling within three working days (%).....	100	100	100	<b>100</b>
initiating pest control measures within 24 hours upon receiving report of vector-borne diseases (%).....	100	100	100	<b>100</b>
dealing with complaints on wasps/bees infestation within six working days (%).....	100	100	100	<b>100</b>

### *Indicators*

	2015 (Actual)	2016 (Actual)	2017 (Estimate)
food complaints handled .....	5 036	5 541	<b>5 600</b>
applications for import of game, meat and poultry .....	2 969	2 978	<b>3 000</b>
applications for import of milk and milk products.....	455	532	<b>540</b>
applications for import of frozen confections .....	207	264	<b>270</b>
export or re-export food health certificates issued.....	352	384	<b>390</b>
veterinary health certificates for export food containing animal products issued.....	110	127	<b>125</b>
vehicles carrying poultry inspected at Man Kam To .....	406	448	<b>450</b>
samples taken from imported live poultry for testing of avian influenza (including H5 and H7) .....	10 213	11 179	<b>11 200</b>
vehicles carrying vegetables inspected at Man Kam To Food Control Office.....	33 898	33 643	<b>34 000</b>
samples taken from food animals for testing of veterinary drug residues.....	50 968	48 351	<b>49 000</b>
food samples taken for testing.....	64 432 <sup>^</sup>	65 414 <sup>^</sup>	<b>65 000</b>
labels checked .....	55 075	55 078	<b>55 000</b>
HACCP seminars/workshops.....	33	33	<b>33</b>
poison treatments of rodent infestation in building blocks .....	52 397	57 209	<b>57 200</b>
no. of trappings.....	54 533	53 477	<b>53 500</b>

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	2015 (Actual)	2016 (Actual)	2017 (Estimate)
mosquito breeding places eliminated .....	55 353	57 103	<b>57 100</b>
pest control surveys conducted .....	8 043	9 085	<b>9 330</b>

^ This indicator excludes samples taken from imported Japanese food for examination of radiation level in connection with the Japan nuclear power plant incident in March 2011. The number of such samples was 72 549 in 2015 and 73 699 in 2016.

### ***Matters Requiring Special Attention in 2017–18***

5 During 2017–18, the Department will:

- study the latest international development on regulation of nutrition claims and health claims for formula products and prepackaged food for infants and young children under the age of 36 months, with a view to putting forth specific legislative proposals;
- put forth legislative proposals in respect of the regulation of the safety and quality standards of edible fats and oils, develop relevant guidelines on good practice on “cooking oils in use” for the trade as appropriate, and continue to implement measures to require recycling of waste cooking oils produced by local licensed food premises;
- initiate consultation on strengthening the regulation of the levels of metallic contamination in food;
- continue to study the regulation of cooked meat, including looking into international practices;
- consider ways to optimise the regulatory framework governing veterinary drug residues in food with reference to the implementation of the Pesticide Residues in Food Regulation (Cap. 132CM);
- follow up proposals to introduce a pre-market safety assessment scheme for genetically modified food;
- continue to review and update the existing standards on food safety having regard to international practices and local needs;
- continue to implement the Food and Drugs (Composition and Labelling) (Amendment) (No. 2) Regulation 2014 which came into full implementation in June 2016;
- conduct a comprehensive review of the food safety-related penalties under the Public Health and Municipal Services Ordinance (Cap. 132) and its subsidiary legislation, as well as the Food Safety Ordinance (Cap. 612);
- supervise the conduct of the second Hong Kong Food Consumption Survey to obtain up-to-date food consumption information among individuals in Hong Kong;
- implement re-engineering of workflow and overhaul of information technology systems for more effective data management in the Centre for Food Safety;
- review the regulation of the levels of mycotoxins in food; and
- continue to take forward initiatives to enhance pest control services to prevent vector-borne diseases.

### **Programme (2): Environmental Hygiene and Related Services**

	2015–16 (Actual)	2016–17 (Original)	2016–17 (Revised)	2017–18 (Estimate)
Financial provision (\$m)	3,210.7	3,440.3	3,488.8 (+1.4%)	<b>3,673.4</b> (+5.3%)
				(or +6.8% on 2016–17 Original)

#### ***Aim***

6 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***

7 The work involves:

- providing efficient and effective public cleansing services, including street cleansing and household waste collection, and management of public cleansing facilities such as public toilets and refuse collection points;
- licensing and inspecting food premises, and taking enforcement actions against unlicensed and unhygienic food premises;
- processing liquor licence applications and providing administrative support to the Liquor Licensing Board;

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- licensing private swimming pools, commercial bathhouses, places of public entertainment, funeral parlours, karaoke establishments in restaurants and offensive trades, and taking enforcement actions in relation to these activities;
  - abating environmental nuisances relating to dripping air-conditioners and water seepage and cleaning up environmental hygiene blackspots; and
  - managing cremation and burial facilities, including public cemeteries, crematoria and columbaria.
- 8 The key performance measures are:

### *Targets*

	Target	2015 (Actual)	2016 (Actual)	2017 (Plan)
<i>Cleansing</i>				
completion of first round street sweeping services on main roads before 9:00 a.m. to ensure removal of over-night street litter (%).....	99	100	100	99
<i>Licensing of food premises</i>				
holding of Application Vetting Panel meeting for restaurant licences within 20 working days from passing of initial screening (%).....	99	100	100	99
issuing of food business licences within seven working days from confirmation of compliance (%).....	99	100	100	99
issuing of provisional licences for restaurants and other food premises within one working day from receipt of acceptable Certificates of Compliance for submissions over the counter (%).....	99	100	100	99
issuing of liquor licences and club liquor licences within five working days from approval by Liquor Licensing Board (%).....	99	100	100	99
<i>Licensing of private swimming pools, commercial bathhouses, places of public entertainment, funeral parlours, offensive trades</i>				
issuing of Letters of Requirements within seven working days from clearance with concerned departments (%).....	99	100	100	99
issuing of licences within seven working days from confirmation of compliance (%).....	99	100	100	99
<i>Cemeteries and crematoria</i>				
booking of cremation sessions within 15 days (%).....	99	100	100	99
allocation of burial spaces on the day of application (%).....	99	100	100	99

### *Indicators*

	2015 (Actual)	2016 (Actual)	2017 (Estimate)
refuse collected (tonnes) .....	2 020 442	2 071 929	2 071 900
recurrent expenditure per tonne of refuse collected (\$)Δ.....	233	247	270
sludge collected by gully emptiers (tonnes).....	3 337	2 420	2 400
restaurant licences .....	13 143	13 743	13 700
other food-related licences (e.g. liquor, food factory, bakery).....	18 389	18 945	18 900

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	2015 (Actual)	2016 (Actual)	2017 (Estimate)
restricted food permits (e.g. sushi and milk).....	6 548	6 951	7 000
applications for food business licences.....	4 007	4 132	4 100
applications for restricted food permits.....	785	1 190#	1 200
inspections to food premises.....	239 301	247 422	247 400
raids against illegal slaughtering.....	72@	37@	24@
prosecutions against food premises			
licensed.....	2 313β	2 024β	2 000
unlicensed.....	3 543β	2 959β	3 000
food business licences suspended/cancelled.....	202β	120β	120
courses/seminars for Hygiene Supervisors.....	113	113	113
applications for private swimming pools, places of public entertainment and other licences (excluding applications for temporary licences).....	82	101	100
inspections conducted to private swimming pools, places of public entertainment, etc.....	12 129	13 015	13 000
no. of cremations provided			
body.....	42 737	43 556	43 600
skeletal.....	2 867	2 503	2 500
no. of burials conducted			
coffin.....	1 009	916	920
urn.....	808	809	810
exhumation permits issued.....	5 123	4 641	4 600

Δ The figures represent unit expenditure for the respective financial years ending 31 March.

# The increase in applications for restricted food permits is attributed to the increase in applications after the introduction of restricted food permits for online selling of restricted food since 22 February 2016.

@ The decrease in the number of raids (i.e. surveillance checks) is due to a reduction in the number of suspected illegal slaughterhouses in 2015 and 2016 and an expected further reduction of suspected illegal slaughterhouses in 2017.

β The decrease in prosecutions against food premises and in food business licences suspended/cancelled is attributable to the decrease in the number of cases of illegal extension of food business area by food premises in 2015 and 2016.

### *Matters Requiring Special Attention in 2017–18*

9 During 2017–18, the Department will:

- continue to take stringent enforcement actions against unlicensed food premises and food premises which pose immediate health hazards or with illegal extension of food business area,
- follow up the implementation of measures to enhance the liquor licensing regime,
- continue to take forward plans and projects to provide more crematorium and columbarium facilities,
- continue to assist the Food and Health Bureau (FHB) in taking forward the Private Columbaria Bill and implement the licensing scheme for private columbaria upon commencement of the legislation,
- assist the Tourism Commission in the implementation of the food truck pilot scheme,
- assist the Environmental Protection Department in launching a pilot scheme to deliver food waste collected mainly from selected public markets and cooked food centres to the new Organic Waste Treatment Facility for treatment,
- continue to step up the marine refuse removal services at coastal areas under the Department's purview, and
- continue to take forward initiatives to enhance environmental hygiene and strengthen the related enforcement and prosecution work.

### **Programme (3): Market Management and Hawker Control**

	2015–16 (Actual)	2016–17 (Original)	2016–17 (Revised)	2017–18 (Estimate)
Financial provision (\$m)	1,745.6	1,896.0	1,918.8 (+1.2%)	1,921.1 (+0.1%)

(or +1.3% on  
2016–17 Original)

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### *Aim*

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

### *Brief Description*

11 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;
- managing licensed hawker pitches, hawker permitted places and hawker bazaars; and
- taking enforcement actions.

12 The key performance measures are:

### *Targets*

	Target	2015 (Actual)	2016 (Actual)	2017 (Plan)
markets with common parts cleansed at least three times a day (%).....	100	100	100	<b>100</b>
stalls let (%) <sup>θ</sup> .....	85	91	91	<b>87</b>
responding to complaints against illegal hawking in built-up areas within 30 minutes (%).....	98	98	99	<b>98</b>

θ 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.

### *Indicators*

	2015 (Actual)	2016 (Actual)	2017 (Estimate)
licensed hawkers			
fixed pitch hawkers .....	5 703	5 496	<b>5 450</b>
itinerant hawkers .....	430	415	<b>410</b>
estimated no. of unlicensed hawkers.....	1 481	1 453	<b>1 500</b>
raids by Hawker Control Teams .....	116 702	117 045	<b>117 000</b>
joint operations against illegal hawking with other departments.....	1 984	2 009	<b>2 000</b>
hawker blackspots .....	45	45	<b>45</b>

### *Matters Requiring Special Attention in 2017–18*

13 During 2017–18, the Department will:

- continue to enhance the viability of public markets by improving management, upgrading facilities, providing a more flexible mix of trade, and carrying out promotional activities;
- assist FHB in developing proposals for improving the operating environment of public markets, taking into account the recommendations of the consultancy study conducted in 2014;
- take action to close public markets which are under-utilised;
- continue to take forward the assistance scheme for hawker licensees to improve the fire safety and operating environment of fixed-pitch hawker areas; and
- continue to enforce against shop front extensions.

### **Programme (4): Public Education and Community Involvement**

	2015–16 (Actual)	2016–17 (Original)	2016–17 (Revised)	2017–18 (Estimate)
Financial provision (\$m)	46.4	31.9	48.6 (+52.4%)	<b>50.3</b> (+3.5%)

(or +57.7% on  
2016–17 Original)

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### *Aim*

14 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*

15 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 and support for activities in keeping the environment clean.

16 The Department disseminates food safety and keep clean messages through television and radio Announcements in the Public Interest (APIs), social media such as Facebook and YouTube, mobile applications, banners, posters, publicity stickers, pamphlets, leaflets and a publicity vehicle. In addition, talks and support are given to cleansing campaign and work carried out by District Councils, non-governmental organisations, community groups and schools.

17 The key performance measures are:

### *Targets*

	Target	2015 (Actual)	2016 (Actual)	2017 (Plan)
primary and secondary schools approached for talks on food safety and environmental hygiene (%) .....	100	100	100	<b>100</b>
responding to requests for information/ talks on food safety and environmental hygiene within one week (%) .....	100	100	100	<b>100</b>
publicity campaigns .....	3	3	3	<b>3</b>

### *Indicators*

	2015 (Actual)	2016 (Actual)	2017 (Estimate)
seminars and activities for general public .....	1 401	1 410	<b>1 400</b>
television APIs .....	3	6	<b>2</b>
radio APIs .....	5	6	<b>2</b>
outreaching programmes targeted at schools .....	20	20	<b>20</b>
school talks on food safety and environmental hygiene .....	1 205	1 204	<b>1 200</b>

### *Matters Requiring Special Attention in 2017–18*

18 During 2017–18, the Department will:

- devise and implement a strategic plan for encouraging reduced intake of salt and sugars in food to promote a healthy diet; and
- continue the efforts in promoting public health and environmental hygiene education and food safety to the public, with special emphasis on domestic hygiene, through seminars and activities.

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### ANALYSIS OF FINANCIAL PROVISION

Programme	2015-16 (Actual) (\$m)	2016-17 (Original) (\$m)	2016-17 (Revised) (\$m)	2017-18 (Estimate) (\$m)
(1) Food Safety and Public Health.....	1,033.4	1,033.7	1,097.1	1,131.4
(2) Environmental Hygiene and Related Services .....	3,210.7	3,440.3	3,488.8	3,673.4
(3) Market Management and Hawker Control.....	1,745.6	1,896.0	1,918.8	1,921.1
(4) Public Education and Community Involvement.....	46.4	31.9	48.6	50.3
	6,036.1	6,401.9	6,553.3 (+2.4%)	6,776.2 (+3.4%)
				<b>(or +5.8% on 2016-17 Original)</b>

#### Analysis of Financial and Staffing Provision

##### Programme (1)

Provision for 2017-18 is \$34.3 million (3.1%) higher than the revised estimate for 2016-17. This is mainly due to creation of new posts and increased operating expenses for assuring food safety, replacing the existing arrangement in the Centre for Food Safety with an interfaced system of food safety management and enhancing pest control services. There will be a net increase of four posts.

##### Programme (2)

Provision for 2017-18 is \$184.6 million (5.3%) higher than the revised estimate for 2016-17. This is mainly due to increased operating expenses for crematoria and columbaria services, environmental hygiene and related services, procurement of services to collect food wastes at wet markets and clean up marine refuse washed ashore, as well as increased capital expenditure for the replacement of 49 refuse collection vehicles in 2017-18.

##### Programme (3)

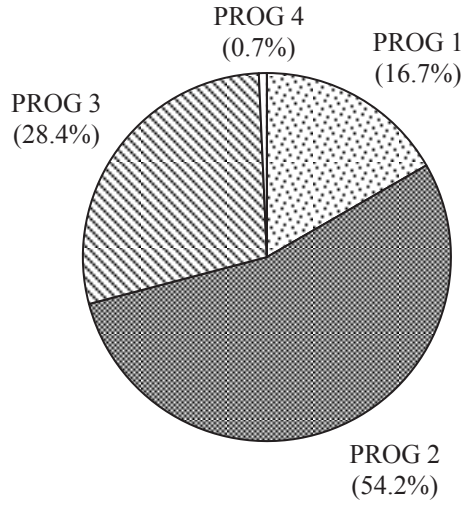
Provision for 2017-18 is \$2.3 million (0.1%) higher than the revised estimate for 2016-17. This is mainly due to increased operating expenses for market management, partly offset by the decreased expenditure under the Assistance Scheme for Hawkers in Fixed-pitch Hawker Areas. There will be a net decrease of four posts.

##### Programme (4)

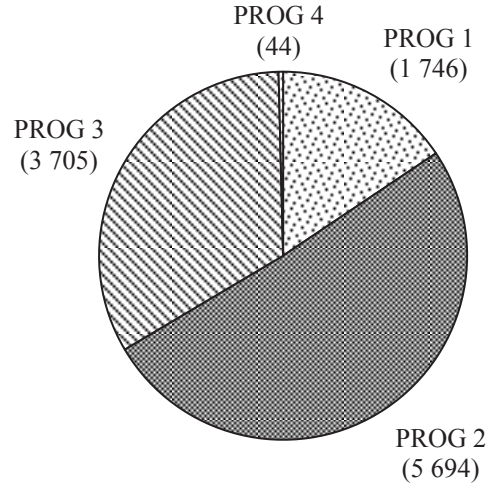
Provision for 2017-18 is \$1.7 million (3.5%) higher than the revised estimate for 2016-17. This is mainly due to increased capital expenditure for the replacement of an exhibition vehicle for public education and community involvement activities.



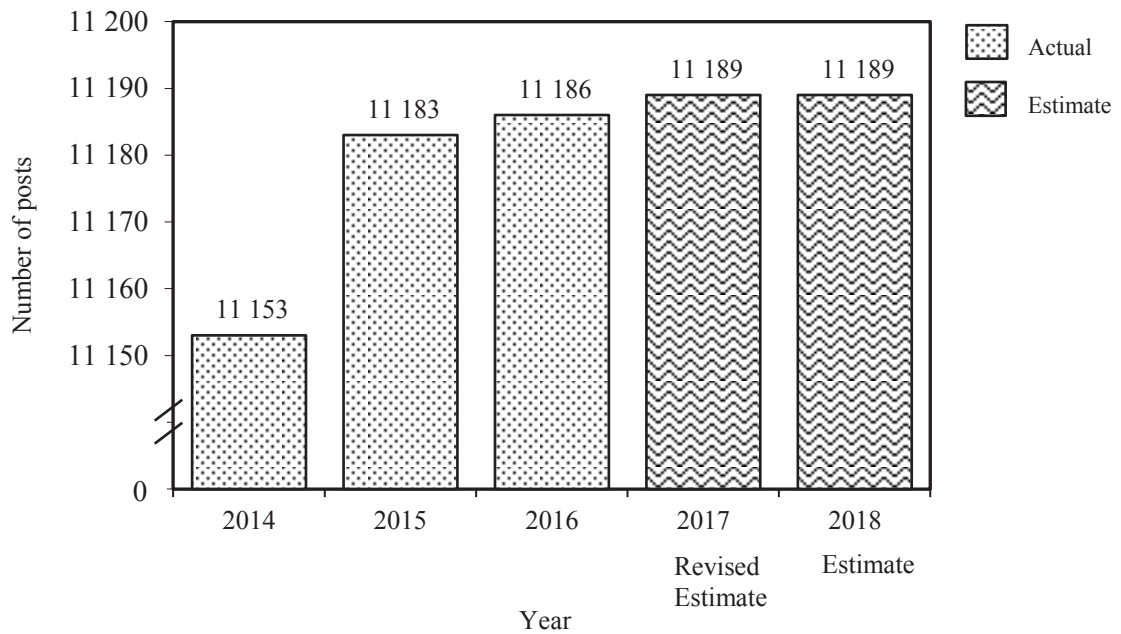
*Allocation of provision to programmes (2017-18)*



*Staff by programme (as at 31 March 2018)*



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



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Sub-head (Code)	Actual expenditure 2015-16	Approved estimate 2016-17	Revised estimate 2016-17	<b>Estimate 2017-18</b>	
	\$'000	\$'000	\$'000	<b>\$'000</b>	
<b>Operating Account</b>					
Recurrent					
000	Operational expenses .....	5,922,064	6,128,634	6,237,104	<b>6,602,212</b>
	Total, Recurrent.....	5,922,064	6,128,634	6,237,104	<b>6,602,212</b>
Non-Recurrent					
700	General non-recurrent .....	52,224	70,020	75,992	<b>52,078</b>
	Total, Non-Recurrent.....	52,224	70,020	75,992	<b>52,078</b>
	Total, Operating Account .....	5,974,288	6,198,654	6,313,096	<b>6,654,290</b>
<b>Capital Account</b>					
Plant, Equipment and Works					
661	Minor plant, vehicles and equipment (block vote).....	39,032	136,568	144,984	<b>121,908</b>
	Plant, vehicles and equipment.....	22,810	66,682	95,260	—
	Total, Plant, Equipment and Works.....	61,842	203,250	240,244	<b>121,908</b>
	Total, Capital Account.....	61,842	203,250	240,244	<b>121,908</b>
	Total Expenditure .....	6,036,130	6,401,904	6,553,340	<b>6,776,198</b>

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### Details of Expenditure by Subhead

The estimate of the amount required in 2017–18 for the salaries and expenses of the Food and Environmental Hygiene Department is \$6,776,198,000. This represents an increase of \$222,858,000 over the revised estimate for 2016–17 and \$740,068,000 over the actual expenditure in 2015–16.

#### *Operating Account*

##### Recurrent

**2** Provision of \$6,602,212,000 under *Subhead 000 Operational expenses* is for the salaries, allowances and other operating expenses of the Food and Environmental Hygiene Department.

**3** The establishment as at 31 March 2017 will be 11 189 posts. No net change in establishment is expected in 2017–18. Subject to certain conditions, the controlling officer may under delegated power create or delete non-directorate posts during 2017–18, but the notional annual mid-point salary value of all such posts must not exceed \$3,318,535,000.

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

	2015–16 (Actual) (\$'000)	2016–17 (Original) (\$'000)	2016–17 (Revised) (\$'000)	2017–18 (Estimate) (\$'000)
Personal Emoluments				
- Salaries.....	2,970,250	3,060,515	3,137,220	<b>3,176,141</b>
- Allowances.....	35,214	34,290	35,877	<b>35,877</b>
- Job-related allowances.....	65,156	63,712	66,662	<b>66,662</b>
Personnel Related Expenses				
- Mandatory Provident Fund contribution.....	25,030	25,051	29,436	<b>25,962</b>
- Civil Service Provident Fund contribution.....	105,945	141,326	141,023	<b>181,323</b>
Departmental Expenses				
- General departmental expenses .....	2,720,162	2,803,440	2,826,568	<b>3,115,921</b>
Other Charges				
- Commonwealth War Graves Commission.....	307	300	318	<b>326</b>
	5,922,064	6,128,634	6,237,104	<b>6,602,212</b>

#### *Capital Account*

##### Plant, Equipment and Works

**5** Provision of \$121,908,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents a decrease of \$23,076,000 (15.9%) against the revised estimate for 2016–17. This is mainly due to decreased funding requirement for replacement of minor plant and equipment.

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### Commitments

Sub-head (Code)	Item (Code)	Ambit	Approved commitment	Accumulated expenditure to 31.3.2016	Revised estimated expenditure for 2016–17	Balance
			\$'000	\$'000	\$'000	\$'000
<b><i>Operating Account</i></b>						
700		<i>General non-recurrent</i>				
	818	Assistance Scheme for Hawkers in Fixed-pitch Hawker Areas .....	230,000	107,902	70,020	52,078
		Total .....	<u>230,000</u>	<u>107,902</u>	<u>70,020</u>	<u>52,078</u>