

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

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

Estimate 2002–03 **\$4,730.3m**

Establishment ceiling 2002–03 (notional annual mid-point salary value) representing an estimated 14 217 non-directorate posts at 31 March 2002 reducing by 1 165 posts to 13 052 posts at 31 March 2003..... **\$2,684.9m**

In addition there will be an estimated 13 directorate posts at 31 March 2002 and at 31 March 2003.

Capital Account commitment balance..... **\$34.9m**

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 the Environment and Food).
Programme (2) Environmental Hygiene and Related Services	These programmes contribute to Policy Area 32: Environmental Hygiene (Secretary for the Environment 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 the Environment and Food) and Policy Area 32: Environmental Hygiene (Secretary for the Environment and Food).

Detail

Programme (1): Food Safety and Public Health

	2000–01 (Actual)	2001–02 (Approved)	2001–02 (Revised)	2002–03 (Estimate)
Financial provision (\$m)	319.2	337.1 (+5.6%)	372.7 (+10.6%)	409.1 (+9.8%)

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;
- introducing and promoting the Hazard Analysis Critical Control Point (HACCP) approach to ensure food safety;
- 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;
- taking control measures to prevent vector-borne diseases; and
- investigating incidents of vector-borne diseases.

4 The performance targets set for 2001 were satisfactorily achieved.

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

5 The key performance measures are:

Targets

	Target	2000 (Actual)	2001 (Actual)	2002 (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
promoting HACCP amongst food licensees (no. of food licensees approached)	1 100	1 121	1 145	1 100
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 Mainland farms exporting food animals to Hong Kong (no. of farms)†	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

The target has been raised from 95% to 98% with effect from 2002.

† New target as from 2002.

Indicators

	2000 (Actual)	2001 (Actual)	2002 (Estimate)
no. of applications for import of game, meat and poultry	3 975	4 191	4 200
no. of applications for import of milk and milk products	180	160	160
no. of applications for import of frozen confections	89	126	130
no. of export/re-export food health certificates issued	117	86	90
no. of vehicles carrying vegetables inspected at Man Kam To Food Control Office	79 304	75 353	77 000
no. of food samples taken for testing	59 991	57 906	59 000
no. of labels checked	55 297	58 230	60 000
no. of HACCP seminars/workshops	25	26	25
no. of veterinary health certificates for exported food containing animal products	76	61	65
no. of vehicles carrying poultry inspected at Man Kam To	20 289	15 923	16 800

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

	2000 (Actual)	2001 (Actual)	2002 (Estimate)
no. of blood samples taken from poultry for testing of avian influenza H5.....	288 540	235 528	254 000
no. of pig urine samples taken for testing of beta-agonists	60 681	85 318	80 000
no. of poison treatments of rodent infestation in building blocks.....	44 802	58 724	58 000
no. of trappings.....	4 230	3 247	3 300
no. of mosquito breeding places eliminated	24 104	26 226	26 000
no. of fly breeding places eliminated.....	55 110	59 255	59 000
no. of pest control surveys conducted	2 140	2 757	3 800

Matters Requiring Special Attention in 2002–03

6 During 2002–03, the department will:

- determine the way forward on the labelling of genetically modified food after completing an economic impact assessment;
- complete a feasibility study on nutrition labelling;
- enhance import control through farm inspections;
- strengthen control of veterinary drug residues in food animals; and
- step up inspection of food animals for detection of food animals diseases in licensed slaughterhouses.

Programme (2): Environmental Hygiene and Related Services

	2000–01 (Actual)	2001–02 (Approved)	2001–02 (Revised)	2002–03 (Estimate)
Financial provision (\$m)	2,294.0	2,571.3 (+12.1%)	2,400.3 (–6.7%)	2,793.8 (+16.4%)

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 desludging, management and maintenance 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 funeral parlours, private swimming pools, commercial bathhouses, places of public entertainment 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 including dripping air-conditioners, water seepage and environmental hygiene blackspots.

9 The performance targets set for 2001 were achieved. Since September 2001 we have been implementing a 6-month pilot scheme for handling water seepage complaints in collaboration with the Buildings Department and Water Supplies Department. The scheme involves pooling together departments' expertise at an early stage so as to carry out more effective investigations into the cause of the nuisance. A 6-month public consultation on "The Inspection and Open Categorization of Food Establishments" was completed in mid-2001. A review of the licensing policy on outside seating accommodation for licensed food premises and a consultancy study on licensing of non-restaurant food premises was completed in 2001. Follow-up action in the light of the consultation/study outcomes is being undertaken to improve arrangements. To strengthen the control of unlicensed food premises and food premises which pose immediate health hazards, a bill to expedite the closure of such premises was passed by the Legislative Council in January 2002.

10 The key performance measures are:

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Targets

	Target	2000 (Actual)	2001 (Actual)	2002 (Plan)
<i>Cleansing</i>				
main roads with 1st round street sweeping services completed before 9:00 a.m. (%).....	97	97	98	98
public toilets provided with toilet attendant service (during day-time) (%)#.....	70	45	72	80
<i>Licensing of food premises</i>				
cases where Letters of Requirements for restaurant licences will be issued within six working days after Application Vetting Panel meeting (%).....	98	99	99	99
cases where food business licences will be issued within seven working days upon confirmation of compliance (%).....	98	99	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	99	99	99
cases where liquor licences will be issued within five working days upon approval by Liquor Licensing Board and issue of restaurant licence by licensing office (%).....	98	99	100	99
<i>Licensing of funeral parlours, private swimming pools, commercial bathhouses, offensive trades, 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	98
cases where burial spaces may be allocated on the day of receipt of application (%).....	98	100	100	98

The target has been raised from 45% to 70% with effect from 2002.

Indicators

	2000 (Actual)	2001 (Actual)	2002 (Estimate)
total amount of refuse collected (tonnes).....	2 180 598	2 176 764	2 200 000
total amount of sludge collected by gully emptiers (tonnes)...	17 123	17 946	18 000
no. of restaurant licences.....	9 117	9 405	9 400
no. of other food-related licences (e.g. liquor, food factory, bakery).....	12 418	12 808	12 800
no. of restricted food permits (e.g. sushi and milk).....	5 095	4 952	5 000
no. of applications for food business licences.....	2 613	2 302	2 250
no. of applications for restricted food permits	1 001	1 589	1 500
no. of inspections to food premises.....	485 107	403 408	450 000
no. of raids against illegal slaughtering.....	233	444	480

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

	2000 (Actual)	2001 (Actual)	2002 (Estimate)
no. of prosecutions against food premises			
licensed.....	5 494	4 411	5 500
unlicensed.....	4 911	2 818	3 500
no. of food business licences suspended/cancelled	355	255	250
no. of courses/seminars for Hygiene Supervisors.....	—	41	240
no. of applications for licences in respect of private swimming pools, places of public entertainment etc.	74	68	66
no. of inspections conducted in respect of private swimming pools, places of public entertainment etc.	13 400	14 827	14 800
no. of burials			
coffin	1 535	1 537	1 530
urn	785	758	750
no. of cremations			
body.....	27 113	26 933	27 000
skeletal.....	5 001	4 826	4 900
no. of exhumation permits issued.....	7 607	6 985	7 000

Matters Requiring Special Attention in 2002–03

11 During 2002–03, the department will:

- intensify efforts on Clean Hong Kong to upgrade and maintain the overall standard of cleanliness in public areas, busy thoroughfares and public toilets, step up services for removal of illegal bills and posters;
- step up enforcement actions against littering by implementing the fixed penalty system;
- implement the “risk based” classification of food premises for inspection purpose;
- continue to provide free training to “Hygiene Supervisors” to promote the Hygiene Manager/Supervisor Scheme;
- improve the Demerit Points System for licensed food premises;
- streamline the licensing procedures for non-restaurant food premises;
- streamline the approval procedures for outside seating accommodation for licensed food premises;
- strengthen the control of unlicensed food premises and food premises which pose immediate health hazards; and
- continue to strengthen the control of sale of live poultry, food eaten raw and chilled meat for food safety purpose.

Programme (3): Market Management and Hawker Control

	2000–01 (Actual)	2001–02 (Approved)	2001–02 (Revised)	2002–03 (Estimate)
Financial provision (\$m)	1,422.9	1,487.6 (+4.5%)	1,463.4 (–1.6%)	1,481.4 (+1.2%)

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 hawker bazaars; and
- taking enforcement actions.

14 Most of the performance targets set for 2001 were achieved. The review on the alignment of market rental adjustment mechanism and other related matters was completed. Consultation with the District Councils, trade associations and stall tenants on the proposed alignment arrangements were held in August/September 2001. We shall consult the Legislative Council further in 2002 on the proposed adjustment arrangements. The rental freeze has been extended for another 12 months to December 2002. The Legislative Council was consulted on the way forward for itinerant hawkers in April 2001. We will put forward specific proposals in 2002. The comprehensive review of hawker

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

control operations was completed in 2001. A consultancy study to review the operation and management of public markets was started in September 2001 and is expected to be completed in early 2002.

15 The key performance measures are:

Targets

	Target	2000 (Actual)	2001 (Actual)	2002 (Plan)
markets with common parts cleansed at least three times a day (%).....	100	100	100	100
stalls let (%)	84	84	82	84
response time to deal with complaints of illegal hawking in built-up areas (minutes).....	30	27	26	27

Indicators

	2000 (Actual)	2001 (Actual)	2002 (Estimate)
no. of licensed hawkers			
fixed pitch hawkers	8 085	7 798	7 500
itinerant hawkers	1 147	1 076	980
estimated number of unlicensed hawkers	4 485	4 005	4 100
no. of raids by Hawker Control Teams	89 325	84 713	85 000
no. of joint operations against illegal hawking with other departments	1 070	1 066	1 070
no. of hawker blackspots.....	83	78	78
no. of hawker licences cancelled.....	359	358	394

Matters Requiring Special Attention in 2002–03

16 During 2002–03, the department will:

- review the aligned market rental adjustment mechanism and other related matters;
- implement a market manager pilot scheme;
- consider the recommendations of the review on the management and operation of markets and implement those which are appropriate;
- review the policy on on-street cooked food stalls and bazaars;
- plan for the implementation of the revised policy on licensed itinerant hawkers; and
- implement the recommendations set out in the report on the comprehensive review of hawker control operations.

Programme (4): Public Education and Community Involvement

	2000–01 (Actual)	2001–02 (Approved)	2001–02 (Revised)	2002–03 (Estimate)
Financial provision (\$m)	30.8	39.8 (+29.2%)	40.0 (+0.5%)	46.0 (+15.0%)

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 2001 were achieved. In addition to the efforts of the department, District Councils, non-government organisations and community groups were invited to take part in Clean Hong Kong activities.

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

They are also encouraged to organise their own clean-up and promotional activities, for which funding support is available through the District Council subsidy and Clean Hong Kong funding schemes. Educational package for schools including outreach talks covering both environmental hygiene and food safety topics was produced.

20 The key performance measures are:

Targets

	Target	2000 (Actual)	2001 (Actual)	2002 (Plan)
no. of organisations approached for organising community involvement programmes#	35	25	35	35
no. of schools approached for talks	100	100	100	770
response to requests for information/talks on food safety and environmental hygiene (% within one week).....	100	100	100	100
advertising campaign.....	1	1	1	1

The target has been raised from 25 to 35 with effect from 2002.

Indicators

	2000 (Actual)	2001 (Actual)	2002 (Estimate)
no. of community involvement programmes.....	20	22	23
no. of seminars for general public	25	50	920
no. of outreaching programmes targeted at schools	20	20	20
no of school talks.....	100	100	770
series of TV Announcements in the Public Interest	1	1	1
series of Radio Announcements in the Public Interest	1	1	1

Matters Requiring Special Attention in 2002-03

21 During 2002-03, the department will:

- educate the public on their role in and responsibility for ensuring food safety;
- organise community involvement activities to disseminate the anti-littering message and to enlist public support for maintaining a clean and hygienic living environment; and
- launch multi-media publicity programmes to promote Clean Hong Kong and anti-littering messages.

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

ANALYSIS OF FINANCIAL PROVISION

Programme	2000-01 (Actual) (\$m)	2001-02 (Approved)# (\$m)	2001-02 (Revised) (\$m)	2002-03 (Estimate) (\$m)
(1) Food Safety and Public Health.....	319.2	337.1	372.7	409.1
(2) Environmental Hygiene and Related Services.....	2,294.0	2,571.3	2,400.3	2,793.8
(3) Market Management and Hawker Control..	1,422.9	1,487.6	1,463.4	1,481.4
(4) Public Education and Community Involvement	30.8	39.8	40.0	46.0
	4,066.9	4,435.8 (+9.1%)	4,276.4 (-3.6%)	4,730.3 (+10.6%)

In the 2001-02 Approved Estimate, the estimated expenditure on meat inspection at licensed slaughterhouses was included in Programme (2). In the 2001-02 Revised Estimate and the 2002-03 Estimate, the estimated expenditure on this activity has been included in Programme (1) to better reflect the purpose of the work.

Analysis of Financial and Staffing Provision

Programme (1)

Provision for 2002-03 is \$36.4 million (9.8%) higher than the revised estimate for 2001-02. This is mainly due to the full-year provision of posts created and non-civil service contract staff employed in 2001-02, and increased provision and the creation of 18 posts in 2002-03 for strengthening food labelling for pre-packaged food, enhancing ante-mortem inspection of food animals, detection of food animal diseases in licensed slaughterhouses and setting up a special team for Mainland farm inspection. The increase is partly offset by the deletion of 73 posts arising mainly from contracting out some of the pest control services.

Programme (2)

Provision for 2002-03 is \$393.5 million (16.4%) higher than the revised estimate for 2001-02. This is mainly due to the funding requirement for providing cleansing services to newly developed areas, additional provision for enhancing the cleanliness of Hong Kong and the creation of 18 posts for strengthening the recyclable waste collection service, combating illegal slaughtering, strengthening the control on poultry stalls and fresh provision shops and implementing training programmes for Hygiene Supervisors. The increase is partly offset by the deletion of 1 130 posts arising mainly from contracting out some of the cleansing services.

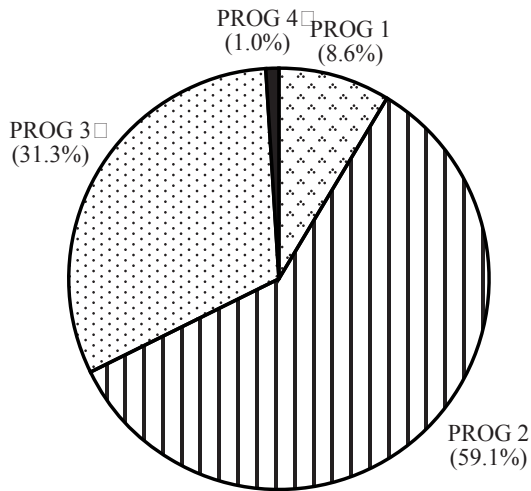
Programme (3)

Provision for 2002-03 is \$18.0 million (1.2%) higher than the revised estimate for 2001-02. This is mainly due to additional provision for enhancing the cleanliness of public markets and the funding requirement for new public markets to be completed in 2002-03, partly offset by a decrease in expenditure on minor plant for public markets.

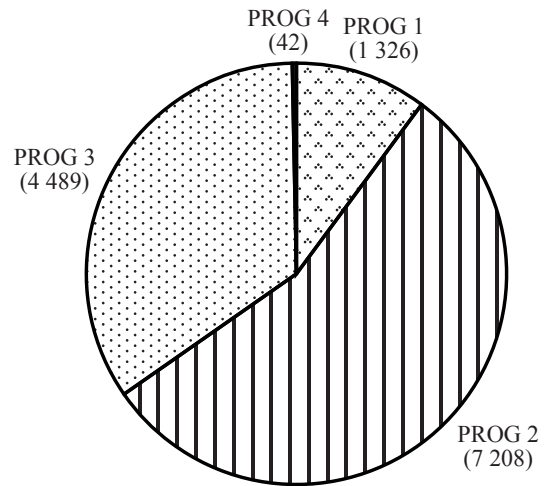
Programme (4)

Provision for 2002-03 is \$6.0 million (15.0%) higher than the revised estimate for 2001-02. This is mainly due to the funding requirement for launching a two-year programme to promote health education on public hygiene and food safety and the net transfer of two posts from the Environment and Food Bureau for strengthening the Clean Hong Kong Programme.

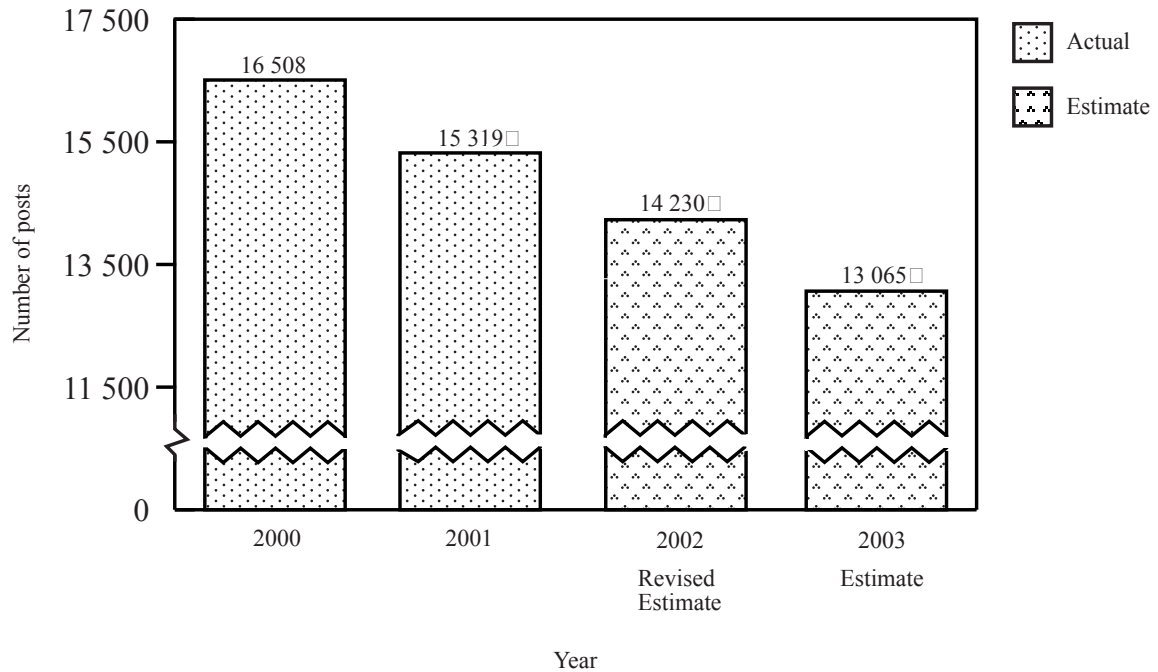
Allocation of provision to programmes (2002-03)



Staff by programme (as at 31 March 2003)



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



Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Sub-head (Code)		Actual expenditure 2000-01	Approved estimate 2001-02	Revised estimate 2001-02	Estimate 2002-03
		\$'000	\$'000	\$'000	\$'000
Recurrent Account					
I — Personal Emoluments					
001	Salaries	2,939,560	2,980,000	2,910,000	2,860,899
002	Allowances	35,356	62,000	45,922	45,900
007	Job-related allowances	120,251	118,622	109,590	100,620
	Total, Personal Emoluments	<u>3,095,167</u>	<u>3,160,622</u>	<u>3,065,512</u>	<u>3,007,419</u>
III — Departmental Expenses					
149	General departmental expenses	903,396	1,148,056	1,140,000	1,651,520
	Total, Departmental Expenses	<u>903,396</u>	<u>1,148,056</u>	<u>1,140,000</u>	<u>1,651,520</u>
	Total, Recurrent Account	<u>3,998,563</u>	<u>4,308,678</u>	<u>4,205,512</u>	<u>4,658,939</u>
Capital Account					
I — Plant, Equipment and Works					
603	Plant, vehicles and equipment	447	5,625	1,085	4,540
661	Minor plant, vehicles and equipment (block vote)	61,514	119,526	65,826	60,728
	Total, Plant, Equipment and Works	<u>61,961</u>	<u>125,151</u>	<u>66,911</u>	<u>65,268</u>
II — Other Non-Recurrent					
700	General other non-recurrent	6,363	1,950	3,952	6,099
	Total, Other Non-Recurrent	<u>6,363</u>	<u>1,950</u>	<u>3,952</u>	<u>6,099</u>
	Total, Capital Account	<u>68,324</u>	<u>127,101</u>	<u>70,863</u>	<u>71,367</u>
	Total Expenditure	<u><u>4,066,887</u></u>	<u><u>4,435,779</u></u>	<u><u>4,276,375</u></u>	<u><u>4,730,306</u></u>

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Details of Expenditure by Subhead

The estimate of the amount required in 2002–03 for the salaries and expenses of the Food and Environmental Hygiene Department is \$4,730,306,000. This represents an increase of \$453,931,000 over the revised estimate for 2001–02 and of \$663,419,000 over actual expenditure in 2000–01.

Recurrent Account

Personal Emoluments

2 Provision of \$3,007,419,000 for personal emoluments represents a decrease of \$58,093,000 against the revised estimate for 2001–02.

3 The establishment at 31 March 2002 will be 14 230 permanent posts. It is expected that a net 1 165 permanent posts will be deleted in 2002–03.

4 Subject to certain conditions, the controlling officer may under delegated powers create or delete non-directorate posts during 2002–03, but the notional annual mid-point salary value of all such posts must not exceed \$2,684,936,000.

5 Provision of \$45,900,000 under *Subhead 002 Allowances* is for standard allowances.

6 Provision of \$100,620,000 under *Subhead 007 Job-related allowances* is for standard job-related allowances. The decrease of \$8,970,000 (8.2%) against the revised estimate for 2001–02 is mainly due to reduced requirement for hardship and shift duty allowances.

Departmental Expenses

7 Provision of \$1,651,520,000 under *Subhead 149 General departmental expenses* represents an increase of \$511,520,000 (44.9%) over the revised estimate for 2001–02. This is mainly due to the full-year provision for cleansing contracts commenced in 2001–02, the funding requirement for new facilities completed in 2002–03, increase in outsourcing cleansing and pest control services and additional provision for enhancing food safety and the cleanliness of Hong Kong.

Capital Account

Plant, Equipment and Works

8 Provision of \$60,728,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents a decrease of \$5,098,000 (7.7%) against the revised estimate for 2001–02. This is mainly due to a decrease in the expenditure on minor plant for public markets.

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Capital Account

Commitments

Sub-head (Code)	Item (Code)	Ambit	Approved commitment	Accumulated expenditure to 31.3.2001	Revised estimated expenditure for 2001–02	Balance
			\$'000	\$'000	\$'000	\$'000
603		<i>Plant, vehicles and equipment</i>				
	004	On-board monitoring and weighing devices for refuse collection and mechanised cleansing vehicles	3,600	447	1,085	2,068
	005	On-board monitoring devices for special purpose vehicles – Phase II ...	2,625	—	—	2,625
			<u>6,225</u>	<u>447</u>	<u>1,085</u>	<u>4,693</u>
700		<i>General other non-recurrent</i>				
	001	Ex-gratia payments to cooked food hawker licencees.....	6,900	480	600	5,820
	002	Ex-gratia payment under Itinerant Hawker Licence Compulsory Deletion Policy	19,200	1,560	1,350	16,290
	006	Review on the construction and management of public markets.....	3,000	—	2,002	998
	008	Promotion of health education on public hygiene and food safety.....	7,136	—	—	7,136
			<u>36,236</u>	<u>2,040</u>	<u>3,952</u>	<u>30,244</u>
		Total.....	<u><u>42,461</u></u>	<u><u>2,487</u></u>	<u><u>5,037</u></u>	<u><u>34,937</u></u>