

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

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

Estimate 2010–11	\$4,543.4m
Establishment ceiling 2010–11 (notional annual mid-point salary value) representing an estimated 11 128 non-directorate posts as at 31 March 2010 reducing by one post to 11 127 posts as at 31 March 2011	\$2,339.0m
In addition, there will be an estimated 15 directorate posts as at 31 March 2010 and as at 31 March 2011.	
Commitment balance	\$71.5m

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

Detail

Programme (1): Food Safety and Public Health

	2008–09 (Actual)	2009–10 (Original)	2009–10 (Revised)	2010–11 (Estimate)
Financial provision (\$m)	726.7	819.3	781.3 (–4.6%)	771.5 (–1.3%)
				(or –5.8% on 2009–10 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 Hazard Analysis and Critical Control Point (HACCP) approach to the trade and the adoption of the HACCP-based food safety plan;
- ensuring pre-packaged food for sale is properly labelled;

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- 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 key performance measures are:

Targets

	Target	2008 (Actual)	2009 (Actual)	2010 (Plan)
initiating investigation of reports of food unfit for human consumption within 24 hours (%).....	100	100	100	100
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 12 working days (%).....	98	100	100	98
applications for import of frozen confections to be processed within 12 working days (%).....	98	100	100	98
applications for export or re-export food health certificates to be processed within 12 working days (%).....	98	100	100	98
issuing veterinary health certificates for export food containing animal products within two working days (%).....	100	100	100	100
inspecting vehicles carrying poultry at Man Kam To (% of vehicles).....	100	100	100	100
testing pigs for beta-agonists (% of lots).....	98	100	100	98
conducting inspections of farms exporting food animals to Hong Kong (no. of farms).....	35	50	52	50
food surveillance through testing of food samples (no. of food samples tested per 1 000 population per year).....	8	9	9	9
initiating investigation of complaints about food labelling within three working days (%).....	100	100	100	100
initiating pest control measures within 24 hours upon receiving report of vector-borne diseases (%).....	100	100	100	100
dealing with complaints on wasps/bees infestation within six working days (%).....	100	100	100	100

Indicators

	2008 (Actual)	2009 (Actual)	2010 (Estimate)
food complaints handled.....	5 086	4 227	4 000
applications for import of game, meat and poultry.....	2 294	2 359	2 300
applications for import of milk and milk products.....	156	202	200
applications for import of frozen confections.....	84	154	150
export or re-export food health certificates issued.....	250	245	240
veterinary health certificates for export food containing animal products issued.....	94	88	90
vehicles carrying poultry inspected at Man Kam To.....	3 666	2 327	2 300
blood samples taken from poultry for testing of avian influenza H5 antibodies.....	68 894	44 213	44 000
vehicles carrying vegetables inspected at Man Kam To Food Control Office.....	28 467	28 656	28 000
samples taken from food animals for testing of veterinary drug residues.....	31 567	52 918	52 000
food samples taken for testing.....	66 726	64 460	65 000
labels checked.....	54 134	55 118	55 000
HACCP seminars/workshops.....	33	33	33

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	2008 (Actual)	2009 (Actual)	2010 (Estimate)
poison treatments of rodent infestation in building blocksΩ ...	45 131	48 180	49 000
no. of trappingsΩ.....	9 147	26 872	27 000
mosquito breeding places eliminatedΩ.....	65 878	76 526	77 000
pest control surveys conducted.....	8 385	7 572	7 100

Ω The service is provided by both staff of the Department and staff of contractors engaged by it.

Matters Requiring Special Attention in 2010–11

5 During 2010–11, the Department will:

- commence field work of the first Total Diet Study in Hong Kong to assess risks of various food hazards;
- amend the Sweeteners in Food Regulations to allow more permitted sweeteners;
- pursue a new Food Safety Bill; and
- pursue a new regulation on the control of pesticide residues in food.

Programme (2): Environmental Hygiene and Related Services

	2008–09 (Actual)	2009–10 (Original)	2009–10 (Revised)	2010–11 (Estimate)
Financial provision (\$m)	2,390.1	2,265.7	2,207.3 (–2.6%)	2,427.4 (+10.0%)
				(or +7.1% on 2009–10 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, 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 establishments in restaurants and offensive trades; and taking law enforcement action in relation to these activities;
- abating environmental nuisances relating to dripping air-conditioners and water seepage and at environmental hygiene blackspots; and
- managing cremation and burial facilities including public cemeteries, crematoria and columbaria.

8 The key performance measures are:

Targets

	Target	2008 (Actual)	2009 (Actual)	2010 (Plan)
<i>Cleansing</i>				
completion of 1st round street sweeping services on main roads before 9:00 a.m. to ensure removal of over-night street litter (%)Ψ	99	100	100	99

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	Target	2008 (Actual)	2009 (Actual)	2010 (Plan)
<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	99	99	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 (%)	98	100	100	98
issuing of licences within seven working days from confirmation of compliance (%)	98	100	100	98
<i>Cemeteries and crematoria</i>				
booking of cremation session within 15 days (%)	99	100	100	99
allocation of burial spaces on the day of application (%)	99	100	100	99

Ψ The same target applies to both services provided by staff of the Department and those provided by contractors through outsourcing.

Indicators

	2008 (Actual)	2009 (Actual)	2010 (Estimate)
refuse collected (tonnes)λ.....	1 888 406	1 907 480	1 910 000
recurrent expenditure per tonne of refuse collected (\$)Δ	186	200	200
sludge collected by gully emptiers (tonnes)λ.....	8 392	8 591	8 600
restaurant licences	10 804	11 022	11 000
other food-related licences (e.g. liquor, food factory, bakery)	14 730	14 953	15 000
restricted food permits (e.g. sushi and milk)	5 734	6 025	6 000
applications for food business licences	3 089	3 673	3 700
applications for restricted food permits	827	1 040	1 000
inspections to food premises	232 245	230 436	230 400
raids against illegal slaughtering	300	300	300
prosecutions against food premises			
licensed.....	3 938	4 295	4 300
unlicensed.....	2 262	2 573	2 600
food business licences suspended/cancelled.....	236	174	190
courses/seminars for Hygiene Supervisors	118	112	113
applications for private swimming pools, places of public entertainment and other licences (excluding applications for temporary licences)	67	99	100
inspections conducted to private swimming pools, places of public entertainment, etc.	13 593	12 984	13 000

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	2008 (Actual)	2009 (Actual)	2010 (Estimate)
no. of cremations provided			
body.....	36 410	36 486	36 500
skeletal.....	4 691	3 955	4 360
no. of burials conducted			
coffin	1 395	1 302	1 300
urn	722	855	760
exhumation permits issued	7 580	7 218	7 000

λ The service is provided by both staff of the Department and staff of contractors engaged by it.

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

Matters Requiring Special Attention in 2010–11

9 During 2010–11, the Department will:

- continue to convert designated aqua privies into flushing toilets by phases;
- improve the on-line Application Tracking Facility for licence applicants to monitor the progress of their applications, and promote wider use of it;
- contribute to the implementation of electronic submission of liquor licence applications;
- continue to take stringent enforcement actions against unlicensed food premises and food premises which pose immediate health hazards; and
- take forward plans and projects to provide more crematoria and columbaria facilities.

Programme (3): Market Management and Hawker Control

	2008–09 (Actual)	2009–10 (Original)	2009–10 (Revised)	2010–11 (Estimate)
Financial provision (\$m)	1,481.1	1,349.5	1,330.3 (-1.4%)	1,325.5 (-0.4%)
				(or -1.8% on 2009–10 Original)

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 caused by shop extensions;
- managing licensed hawker pitches, hawker permitted places and hawker bazaars; and
- taking enforcement actions.

12 The key performance measures are:

Targets

	Target	2008 (Actual)	2009 (Actual)	2010 (Plan)
markets with common parts cleansed at least three times a day (%)	100	100	100	100
stalls let (%)§	80	77	82	82

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	Target	2008 (Actual)	2009 (Actual)	2010 (Plan)
responding to complaints against illegal hawking in built-up areas within 30 minutes (%)	97	99	99	97

§ The target is revised from 76 per cent to 80 per cent with effect from 2010 to reflect the improvement in let-out rate. 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

	2008 (Actual)	2009 (Actual)	2010 (Estimate)
licensed hawkers			
fixed pitch hawkers.....	6 589	6 513	6 660
itinerant hawkers	546	535	560
estimated number of unlicensed hawkers	2 061	2 010	1 970
raids by Hawker Control Teams	115 271	119 929	124 700
joint operations against illegal hawking with other departments.....	1 360	1 312	1 270
hawker blackspots	45	45	45

Matters Requiring Special Attention in 2010–11

13 During 2010–11, the Department will:

- follow up on the outcome of the review of market policy and the recommendations of the Director of Audit's Report No. 51 regarding management of public markets;
- enhance the facilities and management of public markets, inter alia, by continuing improvement works and market promotion;
- enhance the viability of public markets, inter alia, by maintaining cleanliness in markets and flexibility in determining and changing the trades of individual stalls; and
- follow up on the outcome of the review of hawker licence policy.

Programme (4): Public Education and Community Involvement

	2008–09 (Actual)	2009–10 (Original)	2009–10 (Revised)	2010–11 (Estimate)
Financial provision (\$m)	19.1	19.4	20.9 (+7.7%)	19.0 (–9.1%)

(or –2.1% on
2009–10 Original)

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 TV/Radio Announcements of Public Interest, banners/posters, publicity stickers, pamphlets/leaflets and a publicity vehicle. In addition, talks and support are given to cleansing campaign/work carried out by District Councils, non-government organisations, community groups and schools.

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17 The key performance measures are:

Targets

	Target	2008 (Actual)	2009 (Actual)	2010 (Plan)
primary and secondary schools approached for talks (%)	100	100	100	100
responding to requests for information/ talks on food safety and environmental hygiene within one week (%)	100	100	100	100
publicity campaign.....	3	3	3	3

Indicators

	2008 (Actual)	2009 (Actual)	2010 (Estimate)
seminars and activities for general public.....	1 387	1 394	1 385
series of TV Announcements of Public Interest	4	3	3
series of Radio Announcements of Public Interest	4	3	3
outreaching programmes targeted at schools.....	20	20	20
school talks	1 215	1 210	1 200

Matters Requiring Special Attention in 2010–11

18 During 2010–11, the Department will:

- strengthen health promotional activities on nutrition labelling; 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	2008–09 (Actual) (\$m)	2009–10 (Original) (\$m)	2009–10 (Revised) (\$m)	2010–11 (Estimate) (\$m)
(1) Food Safety and Public Health	726.7	819.3	781.3	771.5
(2) Environmental Hygiene and Related Services.....	2,390.1	2,265.7	2,207.3	2,427.4
(3) Market Management and Hawker Control.....	1,481.1	1,349.5	1,330.3	1,325.5
(4) Public Education and Community Involvement	19.1	19.4	20.9	19.0
	4,617.0	4,453.9	4,339.8 (-2.6%)	4,543.4 (+4.7%)
				(or +2.0% on 2009–10 Original)

Analysis of Financial and Staffing Provision

Programme (1)

Provision for 2010–11 is \$9.8 million (1.3%) lower than the revised estimate for 2009–10. This is mainly due to completion of procurement of mass spectrometer systems in 2009–10.

Programme (2)

Provision for 2010–11 is \$220.1 million (10.0%) higher than the revised estimate for 2009–10. This is mainly due to additional capital expenditure on replacement of refuse collection vehicles in 2010–11 and increased operating expenses for cleansing services.

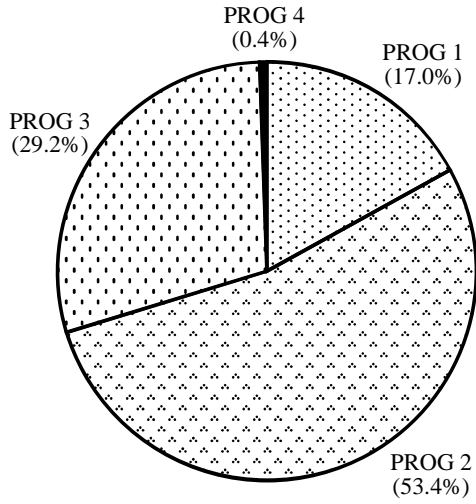
Programme (3)

Provision for 2010–11 is \$4.8 million (0.4%) lower than the revised estimate for 2009–10. This is mainly due to reduced capital expenditure on markets. There will be a net decrease of one post in 2010–11.

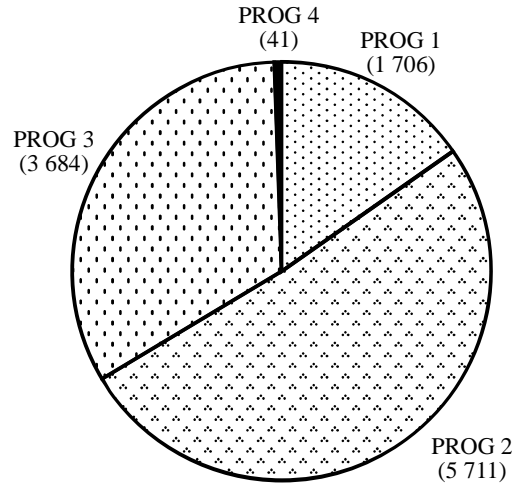
Programme (4)

Provision for 2010–11 is \$1.9 million (9.1%) lower than the revised estimate for 2009–10. This is mainly due to the completion of one-off promotional activities on anti-flu and hygiene messages in 2009–10.

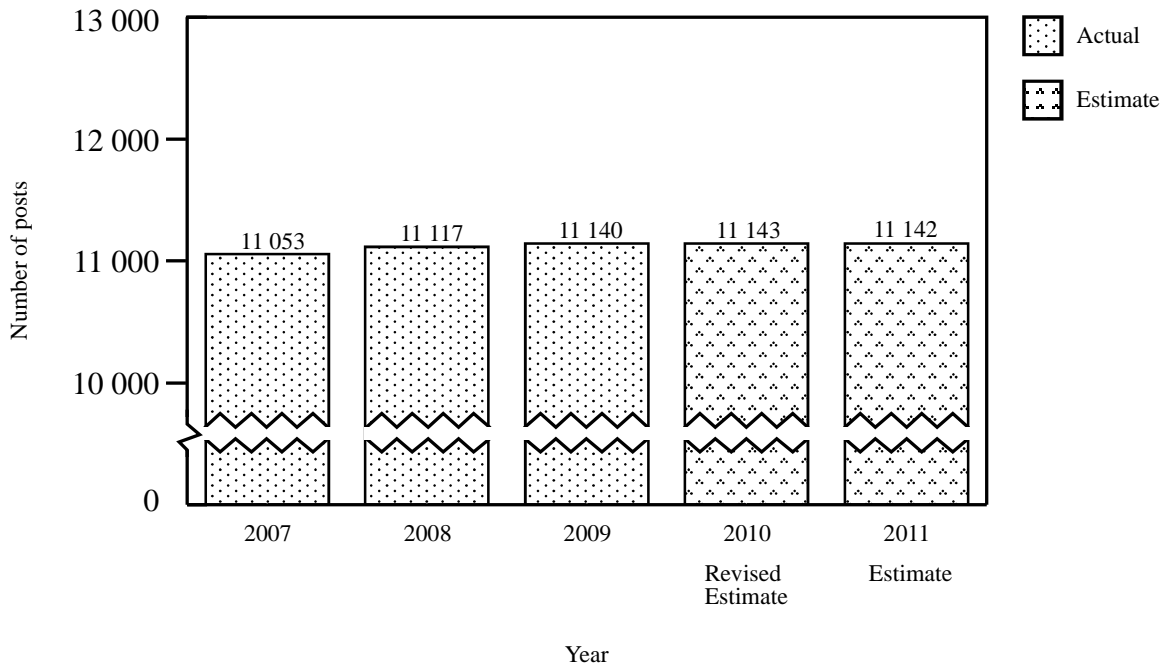
Allocation of provision to programmes (2010-11)



Staff by programme (as at 31 March 2011)



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



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Sub-head (Code)	Actual expenditure 2008-09	Approved estimate 2009-10	Revised estimate 2009-10	Estimate 2010-11	
	\$'000	\$'000	\$'000	\$'000	
Operating Account					
Recurrent					
000	Operational expenses	4,090,208	4,396,143	4,247,626	4,400,501
	Total, Recurrent.....	4,090,208	4,396,143	4,247,626	4,400,501
Non-Recurrent					
700	General non-recurrent	410,104	960	37,149	42,300
	Total, Non-Recurrent.....	410,104	960	37,149	42,300
	Total, Operating Account	4,500,312	4,397,103	4,284,775	4,442,801
Capital Account					
Plant, Equipment and Works					
603	Plant, vehicles and equipment.....	6,250	8,225	8,129	2,100
661	Minor plant, vehicles and equipment (block vote)	110,479	48,543	46,943	98,530
	Total, Plant, Equipment and Works.....	116,729	56,768	55,072	100,630
	Total, Capital Account	116,729	56,768	55,072	100,630
	Total Expenditure	4,617,041	4,453,871	4,339,847	4,543,431

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Details of Expenditure by Subhead

The estimate of the amount required in 2010–11 for the salaries and expenses of the Food and Environmental Hygiene Department is \$4,543,431,000. This represents an increase of \$203,584,000 over the revised estimate for 2009–10 and a decrease of \$73,610,000 against actual expenditure in 2008–09.

Operating Account

Recurrent

2 Provision of \$4,400,501,000 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 2010 will be 11 143 permanent posts. It is expected that there will be a net decrease of one permanent post in 2010–11. Subject to certain conditions, the controlling officer may under delegated power create or delete non-directorate posts during 2010–11, but the notional annual mid-point salary value of all such posts must not exceed \$2,338,986,000.

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

	2008–09 (Actual) (\$'000)	2009–10 (Original) (\$'000)	2009–10 (Revised) (\$'000)	2010–11 (Estimate) (\$'000)
Personal Emoluments				
- Salaries	2,225,274	2,365,852	2,265,468	2,303,771
- Allowances	28,573	31,215	29,675	30,275
- Job-related allowances	59,059	64,790	63,450	65,440
Personnel Related Expenses				
- Mandatory Provident Fund contribution	4,191	8,137	9,755	13,100
- Civil Service Provident Fund contribution	3,427	3,666	4,014	4,231
Departmental Expenses				
- General departmental expenses	1,769,459	1,922,241	1,875,061	1,983,431
Other Charges				
- Commonwealth War Graves Commission	225	242	203	253
	4,090,208	4,396,143	4,247,626	4,400,501

Capital Account

Plant, Equipment and Works

5 Provision of \$98,530,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents an increase of \$51,587,000 (109.9%) over the revised estimate for 2009–10. This is mainly due to increased funding requirement for replacement of specialised vehicles and minor plant and equipment.

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Commitments

Sub-head (Code)	Item (Code)	Ambit	Approved commitment	Accumulated expenditure to 31.3.2009	Revised estimated expenditure for 2009-10	Balance
			\$'000	\$'000	\$'000	\$'000
<i>Operating Account</i>						
700		<i>General non-recurrent</i>				
	874	Special improvement in environmental hygiene to combat human swine influenza	99,000	—	29,649	69,351
			<u>99,000</u>	<u>—</u>	<u>29,649</u>	<u>69,351</u>
<i>Capital Account</i>						
603		<i>Plant, vehicles and equipment</i>				
	831	Enhancement of the exhaust air extraction system of the cooked food centre at Tai Po Hui Market.....	2,100	—	—	2,100
			<u>2,100</u>	<u>—</u>	<u>—</u>	<u>2,100</u>
		Total.....	<u>101,100</u>	<u>—</u>	<u>29,649</u>	<u>71,451</u>