

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

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

Estimate 2011–12	\$4,572.8m
Establishment ceiling 2011–12 (notional annual mid-point salary value) representing an estimated 11 127 non-directorate posts as at 31 March 2011 and as at 31 March 2012.....	\$2,358.3m
In addition, there will be an estimated 15 directorate posts as at 31 March 2011 and as at 31 March 2012.	
Commitment balance	\$21.2m

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

	2009–10 (Actual)	2010–11 (Original)	2010–11 (Revised)	2011–12 (Estimate)
Financial provision (\$m)	754.5	771.5	760.2 (-1.5%)	824.9 (+8.5%)
				(or +6.9% on 2010–11 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 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	2009 (Actual)	2010 (Actual)	2011 (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	52	53	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

	2009 (Actual)	2010 (Actual)	2011 (Estimate)
food complaints handled	4 227	3 737	3 700
applications for import of game, meat and poultry	2 359	2 532	2 500
applications for import of milk and milk products.....	202	214	210
applications for import of frozen confections	154	176	170
export or re-export food health certificates issued	245	287	280
veterinary health certificates for export food containing animal products issued	88	121	120
vehicles carrying poultry inspected at Man Kam To.....	2 327	2 369	2 300
blood samples taken from poultry for testing of avian influenza H5 antibodies.....	44 213	48 739	51 200
vehicles carrying vegetables inspected at Man Kam To Food Control Office	28 656	28 783	28 000
samples taken from food animals for testing of veterinary drug residues	52 918	54 291	54 500
food samples taken for testing.....	64 460	64 455	65 000
labels checked	55 118	55 100	55 000
HACCP seminars/workshops.....	33	33	33

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	2009 (Actual)	2010 (Actual)	2011 (Estimate)
poison treatments of rodent infestation in building blocksΩ....	48 180	46 015	46 000
no. of trappingsΩ	26 872	45 036	45 000
mosquito breeding places eliminatedΩ	76 526	55 225	55 000
pest control surveys conducted	7 572	7 123	7 250

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

Matters Requiring Special Attention in 2011–12

5 During 2011–12, the Department will:

- continue the laboratory analysis of the first Total Diet Study in Hong Kong to assess the risks of various food hazards;
- assist the Food and Health Bureau to take the Food Safety Bill through the legislative process and prepare for implementation of the Bill when enacted;
- assist the Food and Health Bureau to prepare legislation to provide for food safety standards for pesticide residues in food; and
- conduct a public consultation exercise on strengthening the regulation of veterinary drug residues in food.

Programme (2): Environmental Hygiene and Related Services

	2009–10 (Actual)	2010–11 (Original)	2010–11 (Revised)	2011–12 (Estimate)
Financial provision (\$m)	2,193.6	2,427.4	2,302.2 (–5.2%)	2,387.0 (+3.7%)
				(or –1.7% on 2010–11 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 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 actions 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	2009 (Actual)	2010 (Actual)	2011 (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	2009 (Actual)	2010 (Actual)	2011 (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	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 (%).....	98	100	98	98
issuing of licences within seven working days from confirmation of compliance (%).....	98	100	100	98
<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

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

Indicators

	2009 (Actual)	2010 (Actual)	2011 (Estimate)
refuse collected (tonnes)λ	1 907 480	1 934 812	1 935 000
recurrent expenditure per tonne of refuse collected (\$)Δ.....	200	197	193
sludge collected by gully emptiers (tonnes)λ	8 591	8 482	8 500
restaurant licences	11 022	11 412	11 400
other food-related licences (e.g. liquor, food factory, bakery).....	14 953	15 927	15 900
restricted food permits (e.g. sushi and milk)	6 025	6 099	6 100
applications for food business licences	3 673	3 580	3 600
applications for restricted food permits.....	1 040	873	870
inspections to food premises	230 436	239 388	239 400
raids against illegal slaughtering	300	300	300
prosecutions against food premises			
licensed	4 295	4 117	4 100
unlicensed	2 573	3 000	3 000
food business licences suspended/cancelled	174	168	170
courses/seminars for Hygiene Supervisors.....	112	113	113
applications for private swimming pools, places of public entertainment and other licences (excluding applications for temporary licences).....	99	65	65
inspections conducted to private swimming pools, places of public entertainment, etc.	12 984	13 796	13 800

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	2009 (Actual)	2010 (Actual)	2011 (Estimate)
no. of cremations provided			
body	36 486	38 006	38 000
skeletal	3 955	3 085	3 100
no. of burials conducted			
coffin	1 302	1 377	1 400
urn	855	992	990
exhumation permits issued	7 218	5 661	5 700

λ The service is provided by the staff of the Department and the 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 2011–12

9 During 2011–12, 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;
- 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 crematorium and columbarium facilities.

Programme (3): Market Management and Hawker Control

	2009–10 (Actual)	2010–11 (Original)	2010–11 (Revised)	2011–12 (Estimate)
Financial provision (\$m)	1,346.0	1,325.5	1,322.5 (–0.2%)	1,337.0 (+1.1%)

(or +0.9% on
2010–11 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	2009 (Actual)	2010 (Actual)	2011 (Plan)
markets with common parts cleansed at least three times a day (%)	100	100	100	100
stalls let (%)§	80	82	84	84
responding to complaints against illegal hawking in built-up areas within 30 minutes (%)	97	99	99	97

§ 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.

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Indicators

	2009 (Actual)	2010 (Actual)	2011 (Estimate)
licensed hawkers			
fixed pitch hawkers	6 513	6 649	6 700
itinerant hawkers	535	522	520
estimated number of unlicensed hawkers.....	2 010	1 896	1 900
raids by Hawker Control Teams	119 929	123 877	123 900
joint operations against illegal hawking with other departments	1 312	1 561	1 600
hawker blackspots.....	45	45	45

Matters Requiring Special Attention in 2011–12

13 During 2011–12, 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 licensing policy.

Programme (4): Public Education and Community Involvement

	2009–10 (Actual)	2010–11 (Original)	2010–11 (Revised)	2011–12 (Estimate)
Financial provision (\$m)	24.3	19.0	22.7 (+19.5%)	23.9 (+5.3%)
				(or +25.8% on 2010–11 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 Television/Radio Announcements in the 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.

17 The key performance measures are:

Targets

	Target	2009 (Actual)	2010 (Actual)	2011 (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

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Indicators

	2009 (Actual)	2010 (Actual)	2011 (Estimate)
seminars and activities for general public	1 394	1 412	1 385
series of Television Announcements in the Public Interest.....	3	2	3
series of Radio Announcements in the Public Interest	3	4	3
outreaching programmes targeted at schools	20	20	20
school talks	1 210	1 212	1 200

Matters Requiring Special Attention in 2011–12

18 During 2011–12, the Department will:

- continue to strengthen health promotional activities on nutrition labelling;
- commence promotional activities on the Food Safety Bill upon enactment; 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	2009–10 (Actual) (\$m)	2010–11 (Original) (\$m)	2010–11 (Revised) (\$m)	2011–12 (Estimate) (\$m)
(1) Food Safety and Public Health.....	754.5	771.5	760.2	824.9
(2) Environmental Hygiene and Related Services	2,193.6	2,427.4	2,302.2	2,387.0
(3) Market Management and Hawker Control	1,346.0	1,325.5	1,322.5	1,337.0
(4) Public Education and Community Involvement.....	24.3	19.0	22.7	23.9
	4,318.4	4,543.4	4,407.6 (-3.0%)	4,572.8 (+3.7%)
				(or +0.6% on 2010–11 Original)

Analysis of Financial and Staffing Provision

Programme (1)

Provision for 2011–12 is \$64.7 million (8.5%) higher than the revised estimate for 2010–11. This is mainly due to creation of new posts, filling of vacancies, increase in operating expenses and increase in capital expenditure such as procurement of mass spectrometer systems and improvement works in slaughterhouse facilities. There will be a net increase of 14 posts.

Programme (2)

Provision for 2011–12 is \$84.8 million (3.7%) higher than the revised estimate for 2010–11. This is mainly due to filling of vacancies and increased operating expenses for cleansing services, partly offset by reduced capital expenditure for the replacement of specialised refuse collection vehicles. There will be a net decrease of 14 posts.

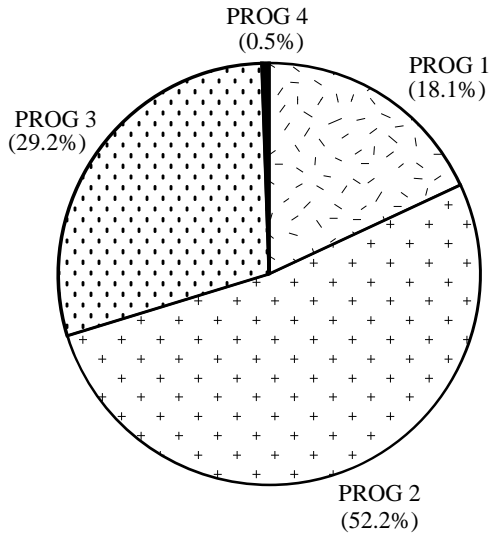
Programme (3)

Provision for 2011–12 is \$14.5 million (1.1%) higher than the revised estimate for 2010–11. This is mainly due to increased operating expenses for market management and hawker control activities, partly offset by reduced non-recurrent expenditure on markets.

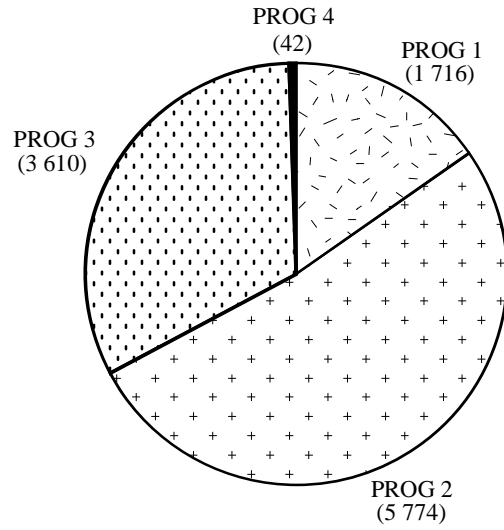
Programme (4)

Provision for 2011–12 is \$1.2 million (5.3%) higher than the revised estimate for 2010–11. This is mainly due to increased operating expenses for public education and community involvement activities.

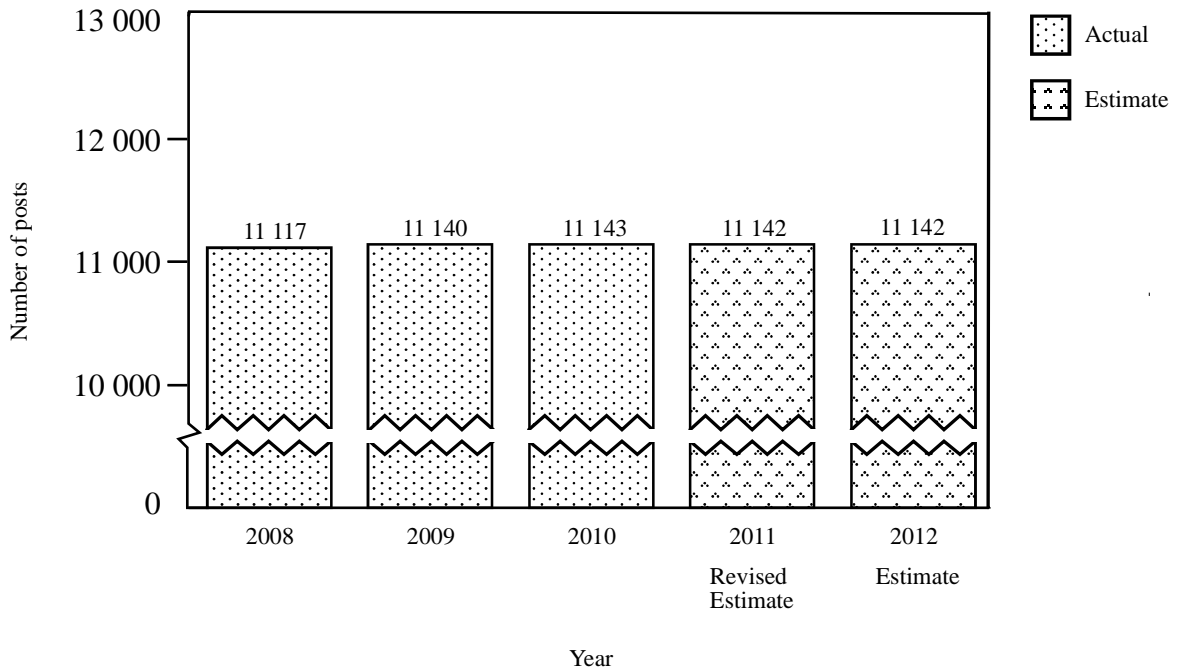
Allocation of provision to programmes (2011-12)



Staff by programme (as at 31 March 2012)



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



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Sub-head (Code)	Actual expenditure 2009–10	Approved estimate 2010–11	Revised estimate 2010–11	Estimate 2011–12	
	\$'000	\$'000	\$'000	\$'000	
Operating Account					
Recurrent					
000	Operational expenses.....	4,226,343	4,400,501	4,260,514	4,501,022
	Total, Recurrent	4,226,343	4,400,501	4,260,514	4,501,022
Non-Recurrent					
700	General non-recurrent	35,650	42,300	43,028	800
	Total, Non-Recurrent	35,650	42,300	43,028	800
	Total, Operating Account.....	4,261,993	4,442,801	4,303,542	4,501,822
Capital Account					
Plant, Equipment and Works					
603	Plant, vehicles and equipment	8,129	2,100	2,100	6,140
661	Minor plant, vehicles and equipment (block vote).....	48,243	98,530	101,970	64,788
	Total, Plant, Equipment and Works	56,372	100,630	104,070	70,928
	Total, Capital Account	56,372	100,630	104,070	70,928
	Total Expenditure	4,318,365	4,543,431	4,407,612	4,572,750

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Details of Expenditure by Subhead

The estimate of the amount required in 2011–12 for the salaries and expenses of the Food and Environmental Hygiene Department is \$4,572,750,000. This represents an increase of \$165,138,000 over the revised estimate for 2010–11 and of \$254,385,000 over actual expenditure in 2009–10.

Operating Account

Recurrent

2 Provision of \$4,501,022,000 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 2011 will be 11 142 permanent posts. No net change in establishment is expected in 2011–12. Subject to certain conditions, the controlling officer may under delegated power create or delete non-directorate posts during 2011–12, but the notional annual mid-point salary value of all such posts must not exceed \$2,358,301,000.

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

	2009–10 (Actual) (\$'000)	2010–11 (Original) (\$'000)	2010–11 (Revised) (\$'000)	2011–12 (Estimate) (\$'000)
Personal Emoluments				
- Salaries	2,256,612	2,303,771	2,283,382	2,368,516
- Allowances	23,330	30,275	24,160	24,860
- Job-related allowances.....	57,416	65,440	57,700	59,640
Personnel Related Expenses				
- Mandatory Provident Fund contribution	9,391	13,100	10,535	13,282
- Civil Service Provident Fund contribution	4,048	4,231	11,915	21,320
Departmental Expenses				
- General departmental expenses.....	1,875,343	1,983,431	1,872,603	2,013,151
Other Charges				
- Commonwealth War Graves Commission.....	203	253	219	253
	4,226,343	4,400,501	4,260,514	4,501,022

Capital Account

Plant, Equipment and Works

5 Provision of \$64,788,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents a decrease of \$37,182,000 (36.5%) against the revised estimate for 2010–11. This is mainly due to decreased 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 31.3.2010	Revised estimated expenditure for 2010-11	Balance
			\$'000	\$'000	\$'000	\$'000
<i>Operating Account</i>						
700		<i>General non-recurrent</i>				
	002	Ex-gratia payments under Itinerant Hawker Licence Compulsory Deletion Policy	19,200	7,140	560	11,500
	011	Extension of ex-gratia payments to the Itinerant Hawker Licence holders of the New Territories.....	9,990	6,240	240	3,510
			<u>29,190</u>	<u>13,380</u>	<u>800</u>	<u>15,010</u>
<i>Capital Account</i>						
603		<i>Plant, vehicles and equipment</i>				
	816	Acquisition of an integrated system of gas chromatograph-tandem mass spectrometer for Man Kam To Food Laboratory	2,140	—	—	2,140
	817	Replacement of an integrated system of liquid chromatograph-tandem mass spectrometer at Man Kam To Food Laboratory	4,000	—	—	4,000
			<u>6,140</u>	<u>—</u>	<u>—</u>	<u>6,140</u>
		Total	<u>35,330</u>	<u>13,380</u>	<u>800</u>	<u>21,150</u>