

Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

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

Estimate 2013–14	\$5,200.5m
Establishment ceiling 2013–14 (notional annual mid-point salary value) representing an estimated 11 127 non-directorate posts as at 31 March 2013 rising by 11 posts to 11 138 posts as at 31 March 2014	\$2,687.2m
In addition, there will be an estimated 15 directorate posts as at 31 March 2013 and as at 31 March 2014.	
Commitment balance	\$8.9m

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 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

	2011–12 (Actual)	2012–13 (Original)	2012–13 (Revised)	2013–14 (Estimate)
Financial provision (\$m)	806.2	845.4	851.5 (+0.7%)	920.3 (+8.1%)
				(or +8.9% on 2012–13 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 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	2011 (Actual)	2012 (Actual)	2013 (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	75	65
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

	2011 (Actual)	2012 (Actual)	2013 (Estimate)
food complaints handled	4 265	5 261	5 200
applications for import of game, meat and poultry	2 451	2 943	2 900
applications for import of milk and milk products	299	310	310
applications for import of frozen confections	198	171	170
export or re-export food health certificates issued	326	256	260
veterinary health certificates for export food containing animal products issued	117	113	120
vehicles carrying poultry inspected at Man Kam To	2 131	2 191	2 190
blood samples taken from poultry for testing of avian influenza H5 antibodies	44 811	46 303	46 500

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	2011 (Actual)	2012 (Actual)	2013 (Estimate)
vehicles carrying vegetables inspected at Man Kam To Food Control Office	28 836	28 890	28 890
samples taken from food animals for testing of veterinary drug residues	52 595	56 084	56 000
food samples taken for testing	64 638 [^]	64 923 [^]	65 000
labels checked	55 180	55 200	55 000
HACCP seminars/workshops	33	33	33
poison treatments of rodent infestation in building blocks	52 520	46 983	47 000
no. of trappings	50 781	55 814	55 800
mosquito breeding places eliminated	47 039	41 650	41 700
pest control surveys conducted	7 316	7 350	7 500

[^] In addition to the 64 638 and 64 923 food samples tested in 2011 and 2012 respectively, another 61 911 samples and 50 414 samples have been taken from imported Japanese food for examination of radiation level in 2011 and 2012 respectively in connection with the Japan nuclear power plant incident in March 2011.

Matters Requiring Special Attention in 2013–14

5 During 2013–14, 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 (FHB) in preparing legislation to extend the existing import control regime for meat and poultry to cover poultry eggs;
- prepare for the implementation of the Pesticide Residues in Food Regulation (Cap. 132CM) in August 2014;
- assist FHB in refining the details of the proposed regulatory framework governing veterinary drug residues in food; and
- assist FHB in preparing legislation to govern formula products and foods for infants and young children.

Programme (2): Environmental Hygiene and Related Services

	2011–12 (Actual)	2012–13 (Original)	2012–13 (Revised)	2013–14 (Estimate)
Financial provision (\$m)	2,455.6	2,657.2	2,641.0 (-0.6%)	2,736.6 (+3.6%)
				(or +3.0% on 2012–13 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.

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8 The key performance measures are:

Targets

	Target	2011 (Actual)	2012 (Actual)	2013 (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 (%).....	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 (%).....	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 sessions within 15 days (%).....	99	100	100	99
allocation of burial spaces on the day of application (%)	99	100	100	99

Indicators

	2011 (Actual)	2012 (Actual)	2013 (Estimate)
refuse collected (tonnes)	1 882 299	1 930 863	1 930 900
recurrent expenditure per tonne of refuse collected (\$)Δ.....	198	214	219
sludge collected by gully emptiers (tonnes)	8 434	8 435	8 400
restaurant licences.....	11 686	11 834	11 800
other food-related licences (e.g. liquor, food factory, bakery)	16 220	16 487	16 500
restricted food permits (e.g. sushi and milk)	6 258	6 334	6 300
applications for food business licences	3 260	3 623	3 600
applications for restricted food permits	893	868	870
inspections to food premises.....	236 117	234 792	234 800
raids against illegal slaughtering.....	273	150	130#
prosecutions against food premises			
licensed	4 207	4 231	4 200
unlicensed	2 935	4 466β	4 500
food business licences suspended/cancelled	164	282β	280
courses/seminars for Hygiene Supervisors.....	113	113	113

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	2011 (Actual)	2012 (Actual)	2013 (Estimate)
applications for private swimming pools, places of public entertainment and other licences (excluding applications for temporary licences).....	70	86	90
inspections conducted to private swimming pools, places of public entertainment, etc.	13 984	13 773	13 800
no. of cremations provided			
body.....	37 916	39 494	39 500
skeletal.....	2 641	2 860	2 900
no. of burials conducted			
coffin.....	1 327	1 164	1 200
urn.....	966	900	900
exhumation permits issued.....	5 235	6 482	6 500

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

The estimated decrease in the number of raids is due to a further reduction in the number of illegal slaughterhouses in 2012.

β The increases in prosecutions against unlicensed food premises and in food business licences suspended/cancelled are attributable to the enhanced enforcement action taken against illegal extension of food business.

Matters Requiring Special Attention in 2013–14

9 During 2013–14, the Department will:

- continue to convert designated aqua privies into flushing toilets by phases;
- continue to take stringent enforcement actions against unlicensed food premises and food premises which pose immediate health hazards;
- assist FHB in following up on the public consultation on the review of liquor licensing;
- take forward plans and projects to provide more crematorium and columbarium facilities; and
- assist FHB in formulating appropriate measures to enhance the regulation of private columbaria, including the introduction of proposed legislation for a licensing scheme.

Programme (3): Market Management and Hawker Control

	2011–12 (Actual)	2012–13 (Original)	2012–13 (Revised)	2013–14 (Estimate)
Financial provision (\$m)	1,384.5	1,410.9	1,486.0 (+5.3%)	1,518.8 (+2.2%)
				(or +7.6% on 2012–13 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;
- managing licensed hawker pitches, hawker permitted places and hawker bazaars; and
- taking enforcement actions.

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12 The key performance measures are:

Targets

	Target	2011 (Actual)	2012 (Actual)	2013 (Plan)
markets with common parts cleansed at least three times a day (%).....	100	100	100	100
stalls let (%)§	80	87	89	85
responding to complaints against illegal hawking in built-up areas within 30 minutes (%).....	97	99	98	98

§ 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

	2011 (Actual)	2012 (Actual)	2013 (Estimate)
licensed hawkers			
fixed pitch hawkers	6 480	6 269	6 100
itinerant hawkers.....	505	470	460
estimated number of unlicensed hawkers.....	1 921	1 691	1 700
raids by Hawker Control Teams	120 738	119 712	119 700
joint operations against illegal hawking with other departments	1 496	1 614	1 600
hawker blackspots.....	45	45	45

Matters Requiring Special Attention in 2013–14

13 During 2013–14, 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; and
- assist FHB in taking forward an assistance scheme for improving the fire safety and operating environment of fixed-pitch hawker areas.

Programme (4): Public Education and Community Involvement

	2011–12 (Actual)	2012–13 (Original)	2012–13 (Revised)	2013–14 (Estimate)
Financial provision (\$m)	22.7	23.7	24.1 (+1.7%)	24.8 (+2.9%)
				(or +4.6% on 2012–13 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 and 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 and work carried out by District Councils, non-governmental organisations, community groups and schools.

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17 The key performance measures are:

Targets

	Target	2011 (Actual)	2012 (Actual)	2013 (Plan)
primary and secondary schools approached for talks on food safety and environmental hygiene (%).....	100	100	100	100
responding to requests for information/ talks on food safety and environmental hygiene within one week (%).....	100	100	100	100
publicity campaigns.....	3	3	3	3

Indicators

	2011 (Actual)	2012 (Actual)	2013 (Estimate)
seminars and activities for general public	1 392	1 388	1 385
Television Announcements in the Public Interest	4	2	3
Radio Announcements in the Public Interest	4	4	4
outreaching programmes targeted at schools	20	20	20
school talks on food safety and environmental hygiene.....	1 214	1 204	1 200

Matters Requiring Special Attention in 2013–14

18 During 2013–14, the Department will:

- continue to strengthen the 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	2011–12 (Actual) (\$m)	2012–13 (Original) (\$m)	2012–13 (Revised) (\$m)	2013–14 (Estimate) (\$m)
(1) Food Safety and Public Health.....	806.2	845.4	851.5	920.3
(2) Environmental Hygiene and Related Services	2,455.6	2,657.2	2,641.0	2,736.6
(3) Market Management and Hawker Control	1,384.5	1,410.9	1,486.0	1,518.8
(4) Public Education and Community Involvement.....	22.7	23.7	24.1	24.8
	4,669.0	4,937.2	5,002.6 (+1.3%)	5,200.5 (+4.0%)
				(or +5.3% on 2012–13 Original)

Analysis of Financial and Staffing Provision

Programme (1)

Provision for 2013–14 is \$68.8 million (8.1%) higher than the revised estimate for 2012–13. This is mainly due to filling of vacancies, creation of new posts, increase in operating expenses for food safety and pest control and increase in capital expenditure such as procurement of an integrated system of liquid chromatograph-tandem mass spectrometer. There will be an increase of five posts.

Programme (2)

Provision for 2013–14 is \$95.6 million (3.6%) higher than the revised estimate for 2012–13. This is mainly due to filling of vacancies and increased operating expenses for environmental hygiene and related services. There will be a net decrease of seven posts.

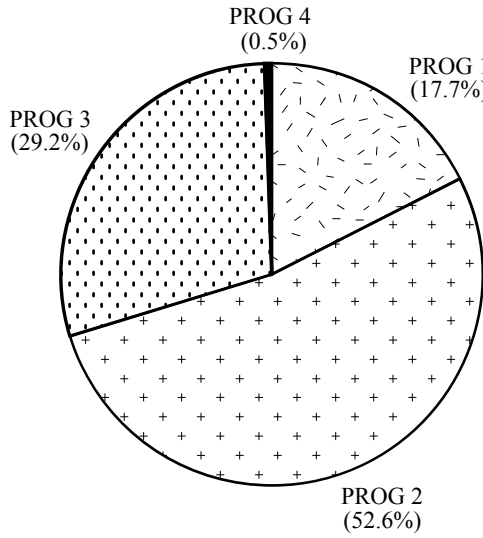
Programme (3)

Provision for 2013–14 is \$32.8 million (2.2%) higher than the revised estimate for 2012–13. This is mainly due to increased operating expenses for market management and hawker control activities. There will be an increase of 13 posts.

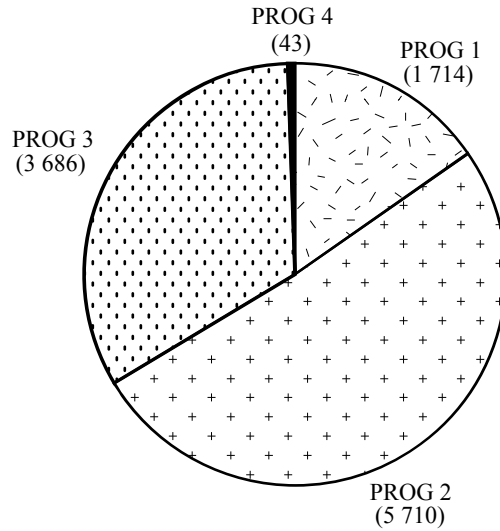
Programme (4)

Provision for 2013–14 is \$0.7 million (2.9%) higher than the revised estimate for 2012–13. This is mainly due to salary increment and increased operating expenses for public education and community involvement activities.

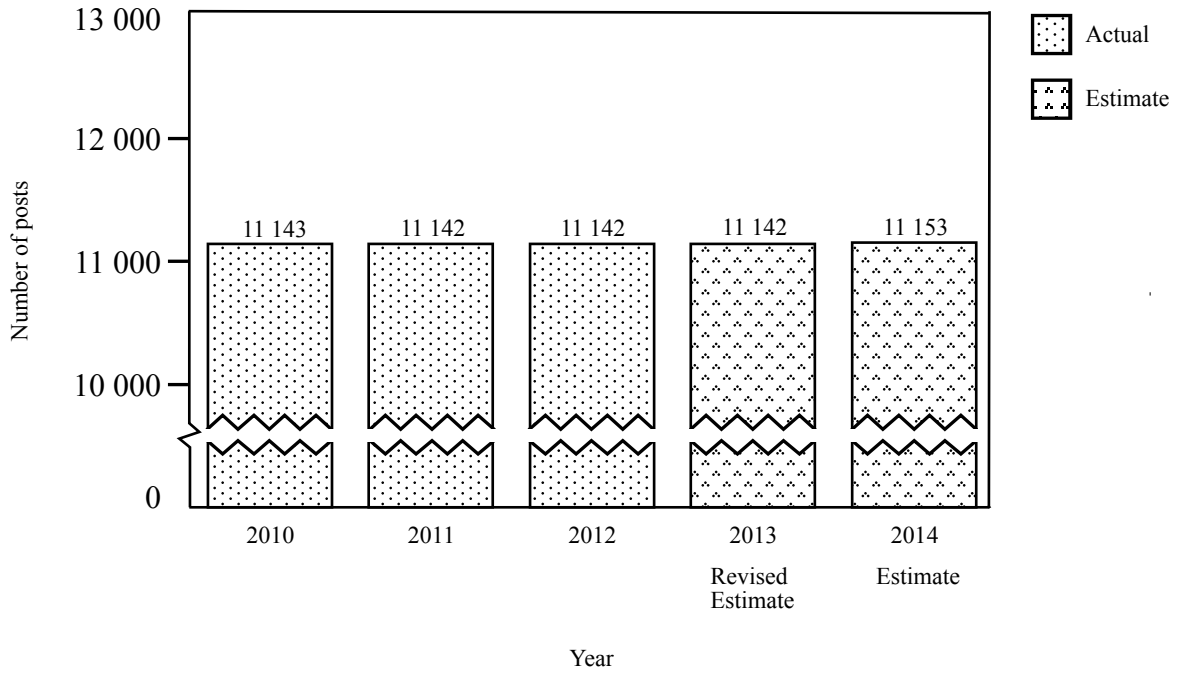
Allocation of provision to programmes (2013-14)



Staff by programme (as at 31 March 2014)



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



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Sub-head (Code)	Actual expenditure 2011-12	Approved estimate 2012-13	Revised estimate 2012-13	Estimate 2013-14	
	\$'000	\$'000	\$'000	\$'000	
Operating Account					
Recurrent					
000	Operational expenses	4,604,152	4,904,132	4,968,194	5,162,186
	Total, Recurrent	<u>4,604,152</u>	<u>4,904,132</u>	<u>4,968,194</u>	<u>5,162,186</u>
Non-Recurrent					
	General non-recurrent	461	1,170	1,170	—
	Total, Non-Recurrent	<u>461</u>	<u>1,170</u>	<u>1,170</u>	—
	Total, Operating Account.....	<u>4,604,613</u>	<u>4,905,302</u>	<u>4,969,364</u>	<u>5,162,186</u>
Capital Account					
Plant, Equipment and Works					
603	Plant, vehicles and equipment	—	10,540	6,140	8,900
661	Minor plant, vehicles and equipment (block vote).....	64,357	21,332	27,107	29,456
	Total, Plant, Equipment and Works	<u>64,357</u>	<u>31,872</u>	<u>33,247</u>	<u>38,356</u>
	Total, Capital Account.....	<u>64,357</u>	<u>31,872</u>	<u>33,247</u>	<u>38,356</u>
	 Total Expenditure	 <u>4,668,970</u>	 <u>4,937,174</u>	 <u>5,002,611</u>	 <u>5,200,542</u>

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Details of Expenditure by Subhead

The estimate of the amount required in 2013–14 for the salaries and expenses of the Food and Environmental Hygiene Department is \$5,200,542,000. This represents an increase of \$197,931,000 over the revised estimate for 2012–13 and of \$531,572,000 over the actual expenditure in 2011–12.

Operating Account

Recurrent

2 Provision of \$5,162,186,000 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 2013 will be 11 142 permanent posts. A net increase of 11 posts in establishment is expected in 2013–14. Subject to certain conditions, the controlling officer may under delegated power create or delete non-directorate posts during 2013–14, but the notional annual mid-point salary value of all such posts must not exceed \$2,687,224,000.

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

	2011–12 (Actual) (\$'000)	2012–13 (Original) (\$'000)	2012–13 (Revised) (\$'000)	2013–14 (Estimate) (\$'000)
Personal Emoluments				
- Salaries	2,446,233	2,507,790	2,572,258	2,630,189
- Allowances	26,262	26,391	25,543	26,269
- Job-related allowances.....	56,901	61,287	61,601	61,963
Personnel Related Expenses				
- Mandatory Provident Fund contribution	15,071	14,621	16,655	16,793
- Civil Service Provident Fund contribution	23,899	42,994	40,230	58,716
Departmental Expenses				
- General departmental expenses	2,035,516	2,250,779	2,251,670	2,367,976
Other Charges				
- Commonwealth War Graves Commission.....	270	270	237	280
	4,604,152	4,904,132	4,968,194	5,162,186

Capital Account

Plant, Equipment and Works

5 Provision of \$29,456,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents an increase of \$2,349,000 (8.7%) over the revised estimate for 2012–13. This is mainly due to increased 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 31.3.2012	Revised estimated expenditure for 2012–13	Balance
			\$'000	\$'000	\$'000	\$'000
<i>Capital Account</i>						
603		<i>Plant, vehicles and equipment</i>				
807		Replacement of a gas chromatograph and an inductively coupled plasma-mass spectrometer system for Food Research Laboratory Section ...	2,300	—	—	2,300
808		Replacement of an integrated system of gas chromatograph-tandem mass spectrometer at Man Kam To Food Laboratory.....	2,100	—	—	2,100
881		Acquisition of an integrated system of liquid chromatograph-tandem mass spectrometer for Man Kam To Food Laboratory.....	4,500	—	—	4,500
		Total	<u>8,900</u>	<u>—</u>	<u>—</u>	<u>8,900</u>