

## **CRITERIA FOR ASSESSMENT**

. We would like to elaborate on the factors considered under the five criteria as follow:-

(a) *Future redevelopment plan*

This refers to redevelopments necessitated by various factors like road widening, changes in population in the area etc.

(b) *Availability of air-conditioned market or CFC facilities to residents*

In assessing this, we aim to generally achieve a more even distribution of our air-conditioned facilities amongst various districts. In the process, we have also taken into account air conditioned market facilities provided by the Housing Authority and the private sector (both existing and under planning). For the private sector, we only take into account supermarkets/superstores which are of a considerable scale and sell fresh meat or fish.

(c) *Strategic location of market or CFC facilities*

Under this criterion, we have assessed the market and CFC projects having regard to their location and the availability of transport facilities. For instance, in the case of a market located near a MTR station and/or adjacent to a major transport terminus, it may serve customers not only in the district but from other districts. It will hence be accorded with higher priority.

In addition, we would also examine the vacancy rate of stalls in a market or CFC and the reasons behind it e.g. whether stalls are left vacant for reserving space for improvement works; or whether there are genuine viability problems etc. In general, if the occupancy rate of the facility concerned is high, the priority accorded will be higher.

(d) *Existing ventilation conditions*

In general, the higher the temperature or the poorer the ventilation conditions, the higher is the priority. In assessing this, the best way is to take measurements on days of comparable air temperature in a hot weather month, say August, to gauge the difference between the temperature inside the market and the ambient temperature. We took temperature

readings in some markets on various previous occasions in connection with certain general improvement works. However, these are not comprehensive surveys and do not cover all the markets and CFCs concerned. For the current exercise, we have made an assessment based on a set of guidelines drawn up in consultation with Architectural Services Department (Arch SD) based on past experience. Should there be areas we remain doubtful, detailed temperature reading exercises can be conducted this summer. The guidelines are now elaborated as follows:

#### Height of headroom

- if the ceiling of the market is low, the temperature is generally higher;

#### Degree of compactness

- if the market stalls are closely packed and the passageway (or circulation area) is very narrow, the ventilation conditions are likely to be less than satisfactory;

#### Degree of cross ventilation

- if there is little cross ventilation, the conditions will again be less favourable;

#### Location of 'high heat' stalls

- if the stalls with equipment such as refrigerators and high wattage light bulbs which generate a lot of heat (e.g. fish, poultry and meat stalls) are located in a basement/sub-basement or are in the central part of the market, the conditions will again likely be unsatisfactory;

#### Patronage level

- in markets where there is a high patronage level or pedestrian flow, the conditions will again be less satisfactory since exhalation of human beings is a source of heat;

#### Presence of MEAT and mechanical ventilation system

- on the other hand, the presence of the Market Economic Air Treatment (MEAT) system or various means of mechanical ventilation will help to improve the comfort level.

#### *(e) Site constraints and technical difficulties*

Arch SD will assess in greater detail the impact of site constraints and technical difficulties and will confirm the technical feasibility of these projects. Arch S D has also advised that in implementing A/C retrofitting, the facility concerned will have to be upgraded to satisfy prevailing fire prevention and safety requirements of the Fire Services

Department and Buildings Department. We will have to take all these into account in implementing A/C retrofitting in individual markets/CFCs when details are available.

In the preliminary assessment, the following aspects are considered :-

Availability of space for installation of chillers, plant rooms etc.

- if there is ample space within the facility for installation of chillers and addition of transformer room, the situation will be more favourable. However, in cases where the market is presently already very packed, proceeding with retrofitting works may mean that a large number of stalls will be affected either temporarily or permanently, thus making it more difficult for the project to proceed;

Need for seeking consent from other parties to enable retrofitting to proceed

- if the A/C plants, switch rooms and ducts have to be installed in the parts of the building which are owned by other parties such as Leisure and Cultural Services Department, Housing Department or private developers, the case may be more complicated as the consent of the parties concerned will have to be obtained;

### Location of poultry stalls

- if the poultry stalls and their scalding facilities can be relocated to the periphery of the market adjacent to external air, the poultry stalls can be segregated and served by a separate A/C system, and the exhaust air from the scalding facilities can be treated by a water scrubber.

### Degree of spaciousness of circulation areas

- additional space will be required permanently or temporarily during the works period in implementing A/C retro-fitting in the markets. If the market has wide passageways and spacious circulation areas, additional space will be more easily available.