

**For discussion
on 28 October 2003**

LegCo Panel on Food Safety and Environmental Hygiene

**Control of Environmental Nuisances Caused by the Operation of
Tsuen Wan Slaughterhouse**

PURPOSE

This paper briefs Members on the measures taken to control environmental nuisances caused by the operation of the Tsuen Wan Slaughterhouse (TWSH).

BACKGROUND

2. In 1979, the Government granted the TWSH site to a private company by a special-purpose lease for slaughtering operation. The site, with an area of one hectare, had a typhoon shelter along the whole of the western frontage, a cemetery at the eastern frontage and an oil depot to the north. Please see location map at **Annex I**. The lease term has subsequently been extended to 30 June 2047.

3. TWSH commenced operation in 1983. In July of the same year, the Town Planning Board approved the change of zoning of the oil depot site to the north of TWSH for residential development. Since the occupation of the residential estate (the Riviera Gardens) in 1989, there have been complaints from residents on odour and noise problems caused by the operation of TWSH.

4. In response to the complaints made by the residents of the Riviera Gardens, the Tsuen Wan District Council (TWDC) commissioned a consultancy study on the “Impacts, Environmental Improvement and Disposition for Tsuen Wan Slaughterhouse”, which was completed in May 2002. Subsequently, TWDC members met with Legislative Council (LegCo) Members in early 2003 and expressed concerns about the nuisances caused by TWSH. LegCo Members agreed to refer the matter to the Panel on Food Safety and Environmental Hygiene for

further discussion.

COMPLAINT STATISTICS AND FINDINGS

5. Both the Food and Environmental Hygiene Department (FEHD) and the Environmental Protection Department (EPD) are closely monitoring complaints concerning odour and noise problems relating to the operation of TWSH. In 2000, a total of 84 complaints against TWSH were received by EPD and FEHD. In 2001, the total number of complaints dropped to only 12. For the years 2002 and 2003 (up to September), there were 6 and 9 complaints respectively. Breakdown of the complaint statistics are at **Annex II**. Investigations revealed that odour and noise generated from TWSH were within statutory limits provided under the Air Pollution Control Ordinance (Cap. 311) and the Noise Control Ordinance (Cap. 400).

CONTROL ON NUISANCES CAUSED BY THE TWSH

6. The operation of TWSH is closely monitored by Government authorities. FEHD health inspectors are stationed at the TWSH to conduct regular checks on environmental hygiene condition and inspection on live pigs and fresh meat. EPD conducts surprise inspections to monitor the level of odour and noise generated from TWSH. This is to ensure that the slaughterhouse is operating within the statutory requirements of the various pollution control legislation.

7. While the noise and odour generated from TWSH's operation are within statutory limits, a series of control measures have been implemented to reduce odour and noise emissions to address the concerns of Riviera Gardens' residents. These measures include -

- (a) pre-washing all live pigs imported from the Mainland in the Sheung Shui Slaughterhouse (SSSH) before delivery to TWSH;
- (b) hosing down livestock within 15 minutes from unloading at TWSH to reduce odour;
- (c) cleansing the reception area after each and every unloading of pigs;

- (d) cleansing all lairages at least eight times daily;
- (e) cleansing the slaughter hall, meat despatch bank and waste storage areas immediately after each shift of operation;
- (f) covering a major proportion of the open apertures facing the Riviera Gardens to reduce the impact of noise and odour emissions;
- (g) closing all windows facing the Riviera Gardens during slaughtering hours; and
- (h) diverting the transportation route of livestock delivery lorries away from the Riviera Gardens.

8. Following the advice of EPD and FEHD, the TWSH management has undertaken a number of additional improvement measures in 2001 to further reduce the generation of odour, noise and water pollutants. The improvement works include -

- (a) installation of windows at selected openings of lairages facing the Riviera Gardens;
- (b) use of bleaching powder during cleansing operations at the slaughterhouse to reduce odour;
- (c) appointment of consultancy firm to provide maintenance and repair services to the sewage treatment plant to ensure compliance with EPD requirements; and
- (d) installation of pedal-controlled hosing system in cleaning slaughtered pig carcasses to reduce the generation of waste water.

The monitoring programme and improvement measures have so far proved to be effective in containing the nuisances generated from TWSH's operation.

FEASIBILITY OF CENTRALIZING PIG SLAUGHTERING AT THE SSSH

9. In his Study Report No. 36 "Provision of Slaughtering

Facilities for Supplying Fresh Meat” issued in March 2001, the Director of Audit has looked into the operation of TWSH in discussing the issue of centralizing the slaughtering operation of livestock at SSSH. The Report recommends that FEHD should -

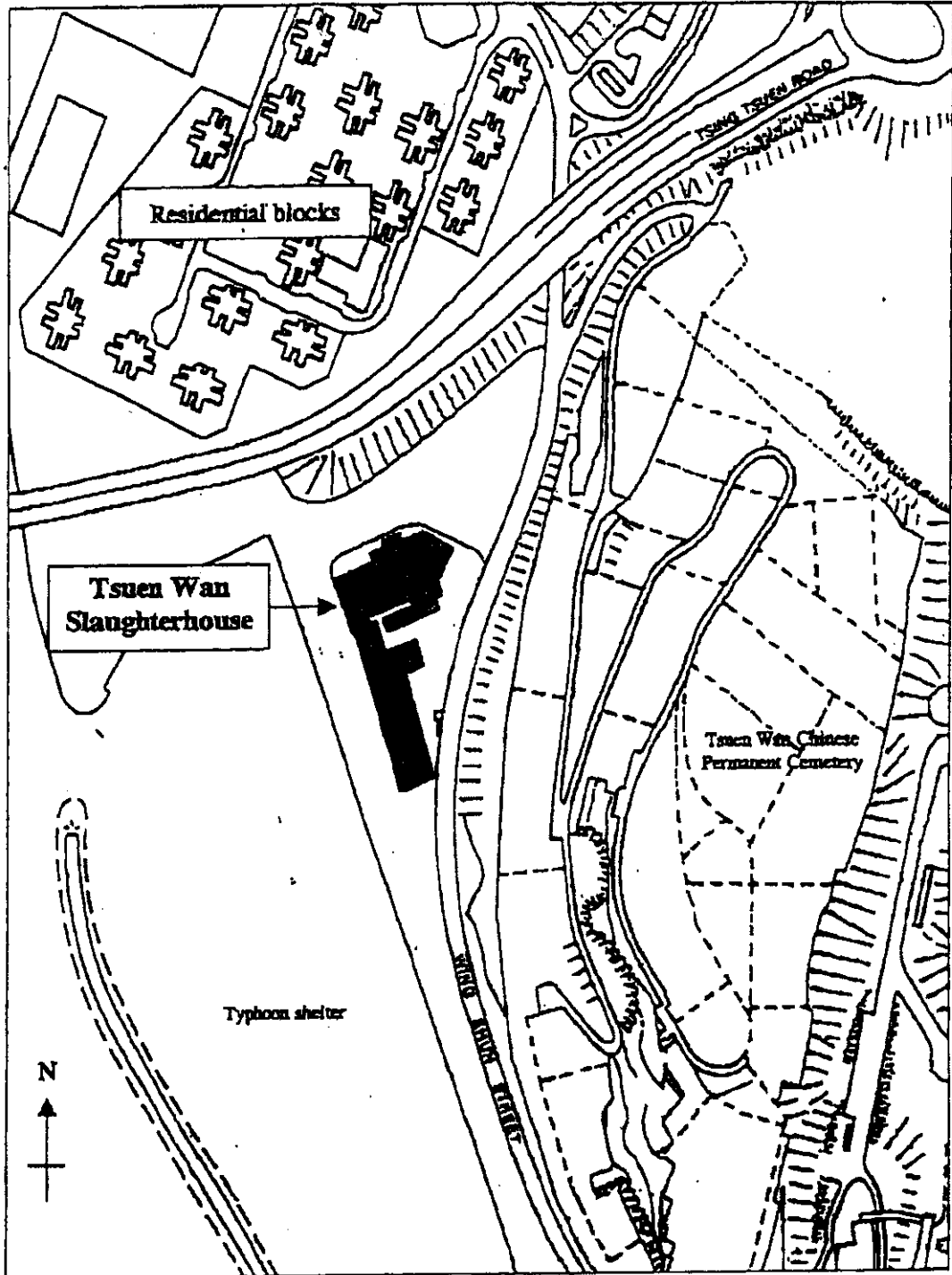
- (a) carry out a forecasting exercise on the slaughtering throughput of livestock in the territory for the coming years, having regard to changes in the eating habits of the population; and
- (b) taking into account the results of the forecasting exercise, carry out a detailed study to examine the feasibility of centralizing the slaughtering operation of livestock at the SSSH.

The LegCo Public Accounts Committee concurred with the recommendations of the Report.

10. In this regard, FEHD has commissioned a consultancy to review the demand for fresh meat and the eating habits of the population and to forecast the slaughtering throughput of livestock in the territory for the coming years up to 2010. The forecasting exercise will be completed in the first quarter of 2004. Based on the result of the forecasting exercise, FEHD will carry out a detailed study to ascertain the feasibility of centralizing the slaughtering operation of livestock at the SSSH.

Health, Welfare and Food Bureau
Food and Environmental Hygiene Department
October 2003

Location of the TWSE



Note: This map is not drawn to scale.

**Complaint Statistics Concerning
Odour and Noise Emissions and Waste Water Pollution
Relating to the Operation of the Tsuen Wan Slaughterhouse**

| Complaint Nature | 2000 | | 2001 | | 2002 | | 2003 (up to Sept) | | Total | |
|------------------|-----------|----------|-----------|----------|----------|----------|----------------------|----------|------------|----------|
| | EPD | FEHD | EPD | FEHD | EPD | FEHD | EPD | FEHD | EPD | FEHD |
| Odour | 62 | 1*+1# | 8 | 1 | 3 | 2 | 8 | 0 | 81 | 3+1*+1# |
| Noise | 18 | 1*+1# | 1 | 0 | 0 | 0 | 0 | 0 | 19 | 0+1*+1# |
| Waste Water | 2 | 1* | 2 | 0 | 1 | 0 | 1 | 0 | 6 | 0+1* |
| Total | 82 | 2 | 11 | 1 | 4 | 2 | 9 | 0 | 106 | 5 |

Note :

* Being a single complaint on odour, noise as well as waste water.

Being a single complaint on both odour and noise.