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**Meeting of the Panel on Food Safety and Environmental Hygiene  
on 8 January 2008**

**Background Brief prepared by Legislative Council Secretariat**

**Food business licensing**

**Purpose**

This paper provides a summary of the discussions on food business licensing held by the Panel on Food Safety and Environmental Hygiene (the Panel) and the Subcommittee to Study the Streamlining of Food Business Licensing (the Subcommittee) since 2001.

**Background**

Legislative requirements

2. Under section 56 of the Public Health and Municipal Services Ordinance (PHMSO) (Cap. 132) and the Food Business Regulation (Cap. 132X), a food business licence is required for the manufacture, storage, sale or preparation of food for human consumption. The Food and Environmental Hygiene Department (FEHD) issues mainly two broad categories of food business licences, i.e. restaurant licence and non-restaurant licence. The category of restaurant licence includes general restaurant, marine restaurant and light refreshment restaurant. The category of non-restaurant licence includes bakery, cold store, factory canteen, food factory, fresh provision shop (FPS), frozen confection factory, milk factory, and siu mei (燒味) and lo mei (滷味) shop.

3. Section 30 of the Food Business Regulation also stipulates that the permission of the Director of Food and Environmental Hygiene (DFEH) is required for the sale, or possession for sale or use in food preparation, certain kinds of food such as sashimi, sushi, oysters or meat to be eaten in raw state, food to be sold by means of a vending machine, leung-fan (涼粉), non-bottled drinks, frozen confections or milk, etc.

4. The Food Business Regulation sets out in general the application procedures for licences/permits, the conditions for issue of licence, validity period and transfer of licence, offences and penalties, and other conditions for compliance by the licensees.

### **Consultancy studies on food business licensing**

#### Study on restaurant licensing

5. To address the concern of the restaurant trade about the slow progress for granting a restaurant licence, the Business Services Promotion Unit of the Financial Secretary's Office engaged PricewaterhouseCoopers in December 1998 to conduct a study with a view to revamping the restaurant licensing system and expediting the licensing process.

6. There were three main recommendations in the consultancy report -

- (a) introduction of a new licensing system which provides applicants with two options, i.e. the "normal track" and the "fast track";
- (b) introduction of a Case Manager system to improve coordination between relevant departments and an applicant; and
- (c) provision of more support to applicants.

The report also recommended fast retrieval of building plans in order to shorten the processing time of licence applications.

7. In January 2001, the Panel was briefed on the progress of implementing the improvement measures recommended in the consultancy report. The Panel noted that the Administration had put in place improvement measures such as shortening the time for issuing a Letter of Requirements for a provisional licence, introducing a Case Manager scheme, shortening the retrieval time of building plans and setting up a Resource Centre to provide assistance and information to licence applicants.

#### Study on non-restaurant licensing

8. The non-restaurant food trade has been calling for the licensing regime to be streamlined in order to shorten the licence application processing time and the number of licences/permits required for selling a variety of food. Some applicants for non-restaurant licensing have also complained about the requirement to submit revised plans even for minor alteration works carried out during the application period as such a requirement causes delay. To address the concern of the trade, the Administration engaged KPMG Consulting Asia Limited (KPMG) in September 2000 to conduct a study to streamline the procedures and shorten the time for licensing of the non-restaurant food premises.

9. KPMG's key recommendations fell under the following broad areas -

(a) simplifying the licensing system

- combining the eight different types of licences into two generic groups : i.e. "manufacturing" and "manufacturing/retailing", thereby allowing food premises with multiple aims to operate under one single licence; and
- simplifying and standardizing the licensing requirements and conditions.

(b) streamlining the application and renewal process

- requiring the submission of an accurate "as-built" plan (finalized plan) when construction works were completed, thereby reducing frequent submission of revised plans during the process; and
- improving coordination among various government departments in the vetting process and enhancing monitoring of application status by computer systems.

(c) rationalizing enforcement activities

- revising the current demerit point system and implementing a risk-based inspection system.

Issues of concerns raised by the Panel

10. At the Panel meeting in June 2001, members generally supported the direction of KPMG's recommendations. Members also expressed support for the suggestion of an Application Vetting Panel to save processing time and resources. Mr Tommy CHEUNG suggested that one composite licence should be issued to FSPs for the sale of different types of food. Mr SZETO Wah, however, expressed concern that the proposed measures would only facilitate the operation of large-scale supermarkets and consolidate their monopoly over the market. He urged the Administration to take into account also the interests of small and medium retail outlets when formulating its policy on the matter.

11. On 22 April 2002, the Administration informed the Panel that the food trade generally considered it desirable to maintain the existing categories of non-restaurant food business licences, as many food businesses required only one type of licence. As the trade welcomed the suggestion of introducing a new "manufacturing/retailing" licence, the Administration would further examine the proposal and the legislative amendments required.

12. Members requested the Administration to further shorten the processing time for licence applications and specify the types of food which would be regarded as "high risk" and subject to more frequent inspection by FEHD. The Administration undertook to explore ways to further shorten the processing time, and to examine the categories of "high-risk" food and the removal of certain kinds of food from the list of restricted food in the Food Business Regulation.

### **Deliberations by the Subcommittee**

#### Focus of discussion of the Subcommittee

13. At its meeting in December 2004, the Panel agreed to set up a subcommittee under the Panel to study the streamlining of food business licensing. Chaired by Mr Tommy CHEUNG, the Subcommittee held six meetings to discuss the subject matter with the relevant bureaux/government departments, and the Convenor of the Retail Task Force of the Economic and Employment Council (EEC) Subgroup on Business Facilitation. The Subcommittee also gauged the views of different food business trades on the problems of the present licensing system and the proposed improvement measures.

14. The Subcommittee focused its discussion on the following areas -

- (a) the feasibility of establishing a centralized licensing office to provide one-stop service for all types of food business licences;
- (b) the feasibility of reducing the number of licences required for selling a variety of food;
- (c) the feasibility of adopting third party certification in food business licensing;
- (d) the need to simplify and modernize certain licensing requirements; and
- (e) the need to provide clear and consistent guidelines/advice to licence applicants.

#### Proposals relating to the streamlining of food business licensing

##### *Establishing a centralized licensing office*

15. Some members of the Subcommittee considered that the need to transfer documents and layout plans to and from departments might have delayed the time for departments to respond to requests for comments on licence applications from FEHD and enquiries from licence applicants. These members and the food business trade suggested that a single food business licensing authority should be established to provide one-stop service to applicants for all types of food business

licenses. The proposed licensing authority should comprise staff seconded from FEHD, Buildings Department (BD), Fire Services Department (FSD) and other relevant departments, and all such staff should be accommodated under one roof. Some other members suggested that the Administration should model the proposed one-stop service on the operation of the Office of the Licensing Authority of the Home Affairs Department for issuing certificates of compliance for clubhouses.

16. The Administration explained that, to some extent, one-stop service had already been provided to food business licence applicants, as FEHD played a coordinating role in processing such applications, and a Case Manager Scheme had been introduced since 2001. The Administration considered that establishing a centralized licensing office or accommodating all relevant officers under one roof might not necessarily speed up the licensing process, as the licensing officers still had to check compliance in accordance with the legislation and carry out site inspections. In the process, the licensing officers would have to go back to their own departments to trace the approved plans and relevant records. It was also not possible for officers in one discipline to overrule the comments or objections raised by officers in other disciplines.

*Reducing the number of licences required for selling a variety of food*

17. The Subcommittee noted the suggestion of the food business trade that a new class of food business licence should be introduced to cover generic categories of food for businesses that operated multiple product lines such as supermarkets, in order to reduce the number of licences required for food premises. As regards the trade's request for a generic licence for supermarkets selling a variety of food, the Subcommittee noted that the Retail Task Force under the EEC Subgroup on Business Facilitation had also examined the issue and recommended a composite licence for food business selling a variety of "ready-to-eat" food. The Subcommittee was supportive of the recommendation made by the Retail Task Force.

18. While supporting the proposal for a composite licence, Mr Vincent FANG pointed out that operators of small and medium enterprises might only need to apply for a few types of these food licences/permits. He expressed concern about the fees for such licences.

19. The Administration advised that the concept of a composite licence had already been applied to raw food. One single type of licence, i.e. the FPS licence, was issued for selling meat, seafood and poultry. Appropriate endorsement or permission was included in the licence to specify the different types of raw food for sale.

20. As regards the licence fees, the Administration advised that it would examine the 12 food licences/permits as well as other food licences/permits to see whether and how these should be grouped under one composite licence. The Administration agreed that there was a need to build in flexibility for small

operators selling only a few food items. The Administration's intention was to link the licence fees to the number of permits/licences granted, as in the case of licence for FPS. The Administration assured members that the interests of small operators would be taken into consideration when examining the proposal for a composite licence.

21. The Administration subsequently informed members that it was prepared to consider introducing a composite licence to cover the sale of "ready-to-eat" food such as siu mei (燒味) and lo mei (滷味), cooked food, bakery products, sushi/sashimi, cut fruits, frozen confections, milk, and Chinese herb tea. Under the proposal, a single licence with endorsement or permission for the sale of particular food items would be issued for this category of food. The Administration advised that amendments to the Food Business Regulation would be necessary to effect the implementation.

*Third party certification of compliance with licensing requirements*

22. The Subcommittee noted that the third party certification system for the issuance of a provisional licence for food business, which had been adopted since 2000, had shortened effectively the processing time for provisional licence applications. In view of this, the Subcommittee urged the Administration to seriously consider adopting a similar certification system for the full licence.

23. In June 2005, the Administration informed the Subcommittee that it was prepared to consider a private sector certification system as a long term measure to streamline the licensing procedures. Under this system, the relevant departments would continue to set their respective standards and requirements on building safety, fire safety, ventilation and hygiene. The licensing authority would accept certification by Authorized Persons (APs) or registered professionals on compliance with these requirements for the issue of a full licence. While the relevant departments would no longer conduct compliance checks before the issuance of a licence, they would conduct audit checks afterwards.

24. The Administration pointed out that, in respect of building safety requirements, while the applicant or AP would certify compliance with the standards and requirements, the AP concerned would still have to seek BD's approval if building works were involved, as presently required under the Buildings Ordinance (BO). As regards certification of fire safety requirements, a Registered Fire Engineer system would have to be introduced given that there was presently no recognized professional for certification of fire safety requirements. Having regard to the fact that the proposed system involved the interests of many stakeholders, the relevant departments would have to conduct extensive consultations with interested parties and relevant trades. It was expected that it would take several years before the system could be implemented.

*Simplifying and modernizing the licensing requirements*

25. The Subcommittee noted the view of the food trade that some licensing requirements for food business were outdated. They considered that the relevant departments should modernize and simplify these requirements to suit present-day circumstances and to rationalize those licensing requirements which had created problems in compliance.

26. On the suggestion of rationalizing the various licensing requirements, the Administration explained that different departments had their own jurisdictions and emphasis of work. As regards the trade's suggestion of maintaining a list of premises not suitable for food premises, the Administration advised that, given the large number of premises in the market, it was not possible to provide such a list. The licence applicants could make reference to the guidelines issued by the licensing authority on the requirements for licensing of restaurants and other food business premises.

*Standardizing advice and guidelines to licence applicants*

27. The Subcommittee noted the view of the food trade that clearer guidelines and advice should be provided to applicants at an early stage in order to save the need for subsequent revisions to plans and installations. The trade also requested that the procedures for seeking approval for changes to layout plans be streamlined. Mr Tommy CHEUNG held the view that the Administration should consult the trade on measures to expedite the processing of applications for revisions of layout plans.

28. The Administration advised that comprehensive guidelines on applications for food business licence were available at FEHD offices and on its website. BD and FSD also made available lists of APs and registered professionals for the trade's reference. As regards applications for revisions of layout plans, the Administration explained that works not requiring prior approval or consent under BO might be carried out at any time. For alterations requiring approval but not involving structural change to the premises, the applicant might submit the layout plan and apply for approval of commencement of building works at the same time. The Administration further advised that it was considering introducing a legislative proposal to the effect that alteration of layout plans of food premises would be regarded as minor works projects and accepted by the licensing authority on certification by APs. The Administration undertook to examine whether the existing guidelines or advice could be further improved to facilitate understanding by the applicants and the trade.

## **Deliberations by the Panel on the introduction of a new composite licence/permit for ready-to-eat food**

### The Administration's proposal

29. In November 2005, the Administration provided an information note to the Panel on the progress made in the implementation of improvement measures. Members were informed that the Administration was working out the details of the proposed composite licence for ready-to-eat food and would consult the trade shortly.

30. On 9 January 2007, the Administration consulted the Panel on its proposal for a composite licence/permit for ready-to-eat food. Under the Administration's proposal, the new composite licence/permit was categorized into three groups, with Group A allowing the manufacture of three food items and sale of 12 food items; Group B and C allowing the sale of 10 and two items respectively (see **Appendix I**). Notwithstanding the categorization, the existing food permit system would be retained in parallel to ensure that business operators would not lose out even if they could not directly benefit from the new licensing regime.

31. With a view to streamlining the licensing process, the Administration had identified the basic requirements to be met by an applicant before issue of a composite licence/permit (see **Appendix II**). The holder of a composite licence/permit would be given the flexibility to meet certain licensing conditions at a later stage if the licensee/permit holder was not manufacturing/selling a particular food item at the outset, but decided to increase the number of food items on the approved list under the relevant group afterwards. The Administration advised that certain licensing requirements of food business licences were also simplified and modernized.

### Categorization of food items

32. The Panel was supportive of the proposal and urged the Administration to expedite the process of drafting amendments and introduce the legislative amendments to the Legislative Council (LegCo) as soon as possible. The Administration advised that the drafting of the legislative amendments would be rather complex and further consultation with the trade would be necessary on the concrete proposals. The Administration's plan was to introduce the legislative proposals into LegCo in the 2007-2008 session.

33. As regards the Administration's proposal for the list of food items under the three different groups of composite licence/permit, members considered that the Administration should further review the categorization of food items under each group of the composite licence/permit. Mr WONG Kwok-hing considered that the "sale of non-bottled drinks", "sale of frozen confections", "sale of Chinese herb tea" should be grouped together with the "sale of milk and milk beverages" and "sale of frozen confections in manufacturers' wrappers" given that these food items were of the similar type of ready-to-eat food. He suggested that the

Administration could consider including the "sale of non-bottled drinks" and "sale of Chinese herb tea" into the approved list of food items under Group C licence with a view to facilitating small business operators.

34. Some other members including Dr KWOK Ka-ki and Mr WONG Yung-kan considered that the "sale of food by vending machine" was of low food safety risk, and suggested that that this food item be categorized into the approved list under a Group C licence. Mr WONG Yung-kan also suggested that the Administration could consider allowing a holder of a Group B licence/permit to sell sushi and to manufacture sushi and a holder of Group C composite licence/permit to sell pre-packaged cakes and biscuits so as to provide convenience to residents in remote areas.

35. The Administration explained that it had taken into account the interest of small food business operators in working out the major basic licensing requirements for the licence/permit under each respective group. There were only two major basic requirements for a Group C composite licence/permit, as compared to many more for a Group A and B licence/permit. As regards the suggestion on the manufacture and sale of sushi, the Administration responded that, given that sushi and sashimi were of similar food type, the Administration agreed to consider combining them into one food item on the list. The Administration would also consider whether the "preparation of oysters to be eaten in raw state" and "sale of oysters to be eaten in raw state" could be combined. In view of members' concerns on the categorization of food items, the Administration agreed to further review the food items on the approved lists under each respective group.

36. Mr Tommy CHEUNG pointed out that there were about 700 convenience stores in Hong Kong where soft ice-cream was available for sale. He queried why soft ice-cream was not included in the approved list of food items given that the new composite food licence/permit was introduced to facilitate the food trade.

37. The Administration explained that soft ice-cream was presently regulated under another subsidiary legislation. However, the Administration would consider his view in drawing up the relevant legislative proposal.

#### Licence/Permit Fees

38. Some members expressed concern about the fee for a composite licence/permit. They were worried that, after the implementation of a composite licence/permit system, the business operators would be required to pay more for the licence/permit for selling the same type/number of food items sold under the existing licensing regime.

39. The Administration advised that its intention was to consider charging the licence/permit fee on the basis of either the number of ready-to-eat food items on sale or the size of the premises. As in the case of a FPS, the fee was charged on the basis of the number of food items on sale but capped at a ceiling of four food

items. The Administration stressed that the guiding principle in setting the licence/permit fee was that operators should not be required to pay more for the same type/number of food items sold under the existing licensing regime.

#### Licensing requirements and conditions

40. Most members were of the view that the licensing requirement for the colour of the material or tiles of floors, surfaces of walls or partitions was outdated and should be taken out. They considered that, given that FEHD had relaxed their requirement in respect of the colour of ceilings and walls, there was no need to include such requirement in the list of basic major licensing requirement. Some members including Mr Fred LI, Dr KWOK Ka-ki and Mr WONG Yung-kan considered that such licensing requirement would not be conducive to creativity in the designs of food premises. Mr WONG also pointed out that, in accordance with the licensing requirements for a Group A composite licence/permit, the holder of such licence/permit was required to appoint a Hygiene Manager and a Hygiene Supervisor to supervise the daily operation of the premises. It would be the responsibility of the Hygiene Manager and the Hygiene Supervisor to ensure the cleanliness of the food premises.

41. The Administration explained that the requirement was for sanitary and inspection purposes. According to the Administration, FEHD had already relaxed such requirement recently and a darker colour painting of ceilings and walls would be permissible to allow licensee/permittee greater flexibility in the choice of colours for design purpose. In the light of members' views, the Administration agreed to consider whether the licensing requirement in respect of the colour of ceilings and walls of food premises could be further revised.

#### **Latest developments**

42. The Administration will brief the Panel on 8 January 2008 on the legislative proposal to introduce a composite licence for the manufacture and sale of various types of ready-to-eat food items.

#### **Relevant papers**

43. A list of relevant papers and documents is in **Appendix III** for members' easy reference. The papers and documents are available on the Council's website at <http://www.legco.gov.hk/english/index.htm>.

**Proposed Framework for Composite Licence/Permit for Ready-to-eat Food**

		<b>Group A</b>	<b>Group B</b>	<b>Group C</b>
1	Manufacture of sushi	✓		
2	Manufacture of sashimi	✓		
3	Preparation of oysters to be eaten in raw state	✓		
4	Sale of siu mei and lo mei	✓		
5	Sale of pre-cooked food	✓		
6	Sale of sushi	✓	✓	
7	Sale of sashimi	✓	✓	
8	Sale of cut fruits, leung fan etc.	✓	✓	
9	Sale of oysters to be eaten in raw state	✓	✓	
10	Sale of non-bottled drinks	✓	✓	
11	Sale of frozen confections (ice-cream sold by the scoop)	✓	✓	
12	Sale of Chinese herb tea	✓	✓	
13	Sale of food by vending machine	✓	✓	
14	Sale of milk and milk beverages	✓	✓	✓
15	Sale of frozen confections in manufacturers' wrappers	✓	✓	✓

- As illustrated in the table above, holders of composite licence/permit under Group A are permitted to manufacture/sell food under item nos. 1 to 15; holders of composite licence/permit under Group B and Group C are permitted to sell food under item nos. 6 to 15 and item nos. 14 and 15 respectively.

## Appendix II

### **(A) Proposed major basic requirements for Group A**

- (1) All ceilings and walls of the premises not panelled, tiled or imperviously surfaced shall be limewashed or painted in a light colour.
- (2) Public mains water shall be installed on the premises.
- (3) Proper drainage system shall be provided to the premises.
- (4) Wash-hand basins<sup>1</sup> shall be provided to the premises.
- (5) Wash-up sinks<sup>2</sup> shall be provided to the premises.
- (6) No manhole shall be situated inside any food room.
- (7) Refrigerators with thermometers shall be provided to the premises.
- (8) Proposed layout and ventilating plans of the premises shall be submitted.
- (9) One or more grease traps shall be provided to the premises.
- (10) The premises shall be adequately lit and ventilated.
- (11) A Hygiene Manager and a Hygiene Supervisor shall be appointed to supervise the daily operation of the premises.
- (12) The floors and the surfaces of walls or partitions shall be surfaced with smooth light coloured non-absorbent material or tiles to a height of not less than 2 metres and the floors shall slope towards a floor drain. The junctions between the walls, partitions and floors must be coved.
- (13) Toilet facilities shall be provided for staff.

*(Note : In addition to the above major basic licensing requirements, applicants are also required to comply with the specific licensing conditions for individual food items.)*

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<sup>1</sup> **One** wash-hand basin shall be provided **in each portion** of the premises for the (a) manufacture / preparation of sushi / sashimi / oyster to be eaten in its raw state; (b) sale of siu mei and lo mei; and (c) sale of pre-cooked food respectively. Additionally, **one** wash-hand basin shall be provided on the premises for communal use of the food business.

<sup>2</sup> **One** wash-up sink shall be provided **in each portion** of the premises for the (a) manufacture / preparation of sushi / sashimi / oyster to be eaten in its raw state; (b) sale of siu mei and lo mei; and (c) sale of pre-cooked food respectively. Additionally, **one** wash-up sink shall be provided on the premises for communal use of the food business.

**(B) Proposed major basic requirements for Group B**

- (1) All ceilings and walls of the premises not panelled, tiled or imperviously surfaced shall be limewashed or painted in a light colour.
- (2) Public mains water shall be installed on the premises.
- (3) Proper drainage system shall be provided to the premises.
- (4) One wash-hand basin shall be provided to the premises.
- (5) Two wash-up sinks shall be provided to the premises.
- (6) No manhole shall be situated inside any food room.
- (7) Refrigerators with thermometer shall be provided to the premises.

*(Note : In addition to the above major basic licensing requirements, applicants are also required to comply with the specific licensing conditions for individual food items.)*

**(C) Proposed major basic requirements for Group C**

- (1) All ceilings and walls of the premises not panelled, tiled or imperviously surfaced shall be limewashed or painted in a light colour.
- (2) Refrigerators with thermometer shall be provided to the premises.

*(Note : In addition to the above major basic licensing requirements, applicants are also required to comply with the specific licensing conditions for individual food items.)*

**Appendix III**

**Relevant Papers/Documents**

<u>Meeting</u>	<u>Meeting Date</u>	<u>Papers/Council Questions</u>
Legislative Council	19 May 2004	Oral question on "Measures to facilitate the conduct of business" raised by Hon James TIEN
LegCo Members' Meeting-cum-Luncheon with Wan Chai District Council members	5 July 2001	Information note provided by the Administration [LC Paper No. CB(2) 1629/01-02(01)]  Extract from the minutes of meeting [LC Paper No. CB(2) 1629/01-02(02)]
	5 May 2005	Minutes of meeting [LC Paper No. CB(3)613/04-05]
Panel on Food Safety and Environmental Hygiene	26 March 2001	Administration's paper [LC Paper No. CB(2) 1148/00-01(05)]  Minutes of meeting [LC Paper No. CB(2) 1567/00-01]
	18 June 2001	Administration's paper [LC Paper No. CB(2) 1846/00-01(03)]  Minutes of meeting [LC Paper No. CB(2) 332/01-02]
	22 April 2002	Administration's paper [LC Paper No. CB(2) 1615/01-02(03)]  Background information paper prepared by the LegCo Secretariat [LC Paper No. CB(2) 1615/01-02(04)]  Minutes of meeting [LC Paper No. CB(2) 2030/01-02]
	15 July 2002	Administration's paper [LC Paper No. CB(2) 2532/01-02(06)]  Minutes of meeting [LC Paper No. CB(2) 2863/01-02]

	25 February 2003	Minutes of meeting [LC Paper No. CB(2) 1513/02-03]
	18 December 2003	Administration's paper [LC Paper No. CB(2) 667/03-04(03)]  Minutes of meeting [LC Paper No. CB(2) 1261/03-04]
	14 December 2004	Administration's paper [LC Paper No. CB(2) 362/04-05(03)]  Background brief prepared by LegCo Secretariat [LC Paper No. CB(2) 362/04-05(04)]  Minutes of meeting [LC Paper No. CB(2) 564/04-05]
	8 March 2005	Administration's paper [LC Paper No. CB(2) 988/04-05(03)]  Minutes of meeting [LC Paper No. CB(2)1229/04-05]
	9 January 2007	Administration's paper [LC Paper Nos. CB(2) 778/06-07(03) & (04)]  Minutes of meeting [LC Paper No. CB(2) 1074/06-07]
Subcommittee to Study the Streamlining of Food Business Licensing	2 March 2005	Administration's paper [LC Paper Nos. CB(2) 960/04-05(01) to (03)]  Minutes of meeting [LC Paper No. CB(2) 1523/04-05]
	5 March 2005	Minutes of meeting [LC Paper No. CB(2) 1397/04-05]
	4 April 2005	Administration's paper [LC Paper Nos. CB(2) 1155/04-05(02) to (09)]  Paper prepared by LegCo Secretariat [LC Paper Nos. CB(2) 1155/04-05(01) & (12)]

		Minutes of meeting [LC Paper No. CB(2) 1525/04-05]
	17 May 2005	Administration's paper [LC Paper Nos. CB(2) 1546/04-05(03) & (04)]  Minutes of meeting [LC Paper No. CB(2) 2517/04-05]
	28 June 2005	Administration's paper [LC Paper Nos. CB(2) 1999/04-05(01) & CB(2) 2047/04-05(01) to (03)]  Minutes of meeting [LC Paper No. CB(2) 304/04-05]