

[Item no. 6 on the list of follow up actions]

LegCo Panel on Food Safety and Environmental Hygiene

**Review on Provision of Cooked Food Markets and
Cooked Food Centres**

At the meeting of the LegCo Panel on Food Safety and Environmental Hygiene held on 14 December 2010, the Administration was requested to provide views of the tenants in the opinion survey on the cooked food markets (CFMs) / cooked food centres (CFCs).

According to the survey on CFMs/CFCs conducted by the Food and Environmental Hygiene Department in February 2010, the respondents opined that “pest problem” (40%), “wet floor” (33%) and “crowded passageways” (18%) were the main areas that needed improvement. Those who considered “no improvement needed” constituted 31%. As regards the facilities, the tenants’ views were mainly “old decor” (29%), “poor ventilation” (27%) and “air-conditioning system yet to be installed” (23%). As for the ways to improve the business environment, the tenants’ main proposals were to “reduce stall rentals to keep the tenants” (69%), “organise more publicity and promotional activities” (48%) and “reduce the upset auction price to attract more potential tenants” (24%).

**Food and Health Bureau
Food and Environmental Hygiene Department
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