#### Subcommittee to Follow Up on the Outstanding Capital Works Projects of the Former Municipal Councils

# Retro-fitting of Air-Conditioning to Existing Markets and Cooked Food Centres

#### **PURPOSE**

This paper advises Members on the priority we intend to follow in implementing the retro-fitting of air-conditioning system (A/C) to 19 existing markets and/or cooked food centres (CFCs).

#### **BACKGROUND**

- 2. At the Subcommittee meeting held on 1 March 2001, we advised Members that we were assessing the relative priorities of the 19 projects to retrofit A/C to existing markets and CFCs based on the following criteria:
  - (a) Future redevelopment plan;
  - (b) Availability of air-conditioned market or CFC facilities to residents;
  - (c) Strategic location of market or CFC facilities;
  - (d) Existing ventilation conditions; and
  - (e) Site constraints and technical difficulties.

Based on the priority set according to the above agreed criteria, we would then consult the stall lessees and seek their co-operation. Details of the factors considered are at **Annex 1**.

3. We have carefully examined the conditions of the 19 markets/CFCs against the five criteria in paragraph 2(a) to (e). We believe

that the case of CFCs differs significantly from that for markets and as such we have considered the two separately.

#### PRIORITY OF RETROFITTING OF A/C TO MARKET PROJECTS

- 4. In view of the number of markets involved (16 in total), we propose to implement A/C retro-fitting in three phases as set out in **Annex 2.** This is to render more efficient use of planning resources (both in Food and Environmental Hygiene Department (FEHD) and Architectural Services Department (Arch SD)) and thus speedy implementation of projects. The projects involving CFCs will be dealt with separately as explained in Paragraph 6 below. Within each phase, the priority will basically be the same for all projects. The pace of upgrading individual projects in future will depend on project readiness from the technical angle, degree of cooperation of stall lessees, etc. Detailed assessments on each project are provided at **Annex 3**.
- 5. The three phases are detailed as follows:-
  - (a) Phase 1 There are six projects in this phase. Whilst all the factors mentioned in Annex 1 have been taken into account, the primary consideration for including projects in this phase is the absence of air-conditioned public markets of FEHD in the districts involved. None of the districts concerned except Yau Tsim Mong District has any air-conditioned FEHD market presently or under planning and as such are allocated the highest priority. They are:
    - (1) Ngau Chi Wan Market in Wong Tai Sin District
    - (2) Po On Road Market in Sham Shui Po District
    - (3) To Kwa Wan Market in Kowloon City District
    - (4) Yeung Uk Road Market in Tsuen Wan District
    - (5) Sai Kung Market in Sai Kung District

The only project included in Phase 1 which does not fall under the above criterion is the Fa Yuen Street Market in Yau Tsim Mong district. In the Yau Tsim Mong district, there is already an existing air-conditioned market, the Kimberly Street Market and another one under construction – the Tai Kok Tsui Market. The Fa Yuen Street Market is included for a distinctly different reason –

its strategic location. The Market is located in the centre of Mongkok and is a focal point of various means of transport:-

- two minutes' walk from the Mongkok MTR Station
- 10 minutes' walk from the Mongkok KCR Station
- few minutes' walk from bus stops of routes to various destinations e.g. Tai Kok Tsui, Homantin, Ngau Chi Wan, West Kowloon Reclamation etc.
- few minutes' walk from mini bus termini of routes to various destinations e.g. Homantin, Tokwawan, Ma Tau Wai, Tai Wor Ping, Kwun Tong etc.

According to the experience of our district staff, the Market does not only serve the needs of residents in the district, but also many residents living or working in West Kowloon who make use of the good transport interchange facilities in Mongkok.

- (b) Phase 2 There are also six projects in this phase. Of the six, four of the projects included are situated in districts where there are already air-conditioned FEHD markets but none of which can conveniently serve the same catchment areas of the project markets due to geographical segregation or other reasons. The four markets are:
  - (1) North Kwai Chung Market in Kwai Tsing District-Although Tsing Yi Market in Kwai Tsing District is air-conditioned, geographical segregation renders it inconvenient for residents in Kwai Chung to patronise the Tsing Yi Market;
  - (2) Sheung Wan Market in Central & Western District Sai Ying Pun Market is air-conditioned. After completion of conversion works at Centre Street Market, there will already be two air-conditioned FEHD markets in the district. They are, however,

not in close proximity to Sheung Wan Market.

- (3) Ngau Tau Kok Market in Kwun Tong District There are two air-conditioned FEHD markets in the
  district already, namely, Sam Ka Tsuen Market and
  Yee On Street Market. They are far away from
  Ngau Tau Kok Market and cannot conveniently
  cater for residents in Ngau Tau Kok.
- (4) Aberdeen Market in Southern District The air-conditioned Ap Lei Chau Market is also situated in Southern District. It is, however, inconvenient for residents in Aberdeen to patronise the market due to the travelling involved.

Apart from the above, (5) San Hui Market in Tuen Mun and (6) Yue Wan Market in Eastern District have also been put under this phase, although there are FEHD airconditioned markets in their vicinity. Both markets are viable and have poor ventilation. San Hui Market is within 30 minutes' walk from the already air-conditioned Yan Oi Market. Because of the layout of the market (333) stalls all located on the same floor with the 'heat generating' stalls i.e. meat and fish stalls in the centre), the temperature is very high in summer. There is also little cross ventilation and the market is closely packed. such we propose it should be included under this Phase. As regards Yue Wan Market, the situation is pretty much the same. The ventilation is poor because the ceiling is low and the openings at the external walls for cross ventilation are small. Besides, the stalls are closely packed and the periphery of the market is lined up with stalls. However, a new air-conditioned Chai Wan Market which is located just across the street, will commence operation in April 2001. As we are at present not certain of the full implications of this on Yue Wan Market, we propose to include it under this phase but review the situation later in the year before making a final recommendation.

(c) Phase 3 — There are four projects in this phase, the priorities of which are in our view lower than those under Phases 1 and 2 for various reasons:

- (1) Tsuen King Circuit Market in Tsuen Wan District The occupancy rate of the market is only 68% and the stalls are not packed. Besides, we have already recommended the inclusion of Yeung Uk Road Market in the same district under Phase 1.
- (2) Tsuen Wan Market in Tsuen Wan District The site constraints and technical difficulties of implementing A/C retrofitting in the market are relatively serious. It is estimated that about 60 stalls may have to be closed during the works period and over 10 stalls may have to be permanently closed afterwards. Besides, Yeung Uk Road Market located strategically in the same district has already been included under Phase 1.
- (3) Wing Fong Street Market is a small, single-storeyed market with only 119 stalls. The stalls are not closely packed and there are wide doorways and spacious passageways. Besides, North Kwai Chung Market (with 228 market stalls) in the same district has already been included in Phase 2.
- (4) Tung Yick Market in Yuen Long District There is already the air-conditioned Tai Kiu Market in the vicinity and the ventilation conditions are not unsatisfactory due to the existence of a high ceiling as well as openings at the external wall for cross ventilation. However, this is a special case in that there is a water leakage problem and should rectification works proceed, it would entail closure of the market (in full or by phases). As the degree of inconvenience to stall holders caused by such closure may be significant, it may be desirable to dovetail the two projects. Further research will be necessary before making a decision.

#### **COOKED FOOD CENTRES**

6. There is a total of 3 CFC projects (**Annex 4**). In addition, there are 5 projects with both markets and CFCs. As mentioned in

paragraph 3 above, the case for retrofitting of A/C in CFCs is to a large extent different from that for markets. This is explained as follows:

- (a) As a result of the tragic fire incident which occurred in the Garley Building in 1996, the Fire Services Department and Buildings Department have implemented the Fire Safety (Commercial Premises) Ordinance in 1997. The more stringent requirements on prescribed commercial premises would have a direct impact on the operation of CFCs. For instance, the kitchen of a restaurant will have to be enclosed by fire rated walls and doors. This will necessitate partitioning off the existing open kitchens from the seating areas. To achieve this, the seating areas may have to be reduced significantly; and
- (b) unlike markets which can be retrofitted under a phased approach, CFCs must be completely closed during the construction period due to food safety considerations.

In view of the above, we would like to study the matter in greater detail before making a recommendation. We will report to the Subcommittee further on this.

#### THE ISSUE OF MAJORITY CONSENT

At previous meetings, we advised Members that A/C retrofitting projects should not proceed unless there was majority support from the lessees concerned knowing the full implications of proceeding with this e.g. the need to bear full recurrent costs, arrangements during works period etc. We then undertook to work out the percentage of majority. We now propose that the percentage should be no less than 85%. This percentage will ensure that the project receives a reasonable level of support from the lessees and gives some allowance to prevent the supporting rate from falling below 50% by the time of completion of the project which may be a few years later.

#### WAY FORWARD

8. In regard to the retrofitting of market projects, we propose the following courses of action:

#### (a) Consultation with District Councils

Subject to the views of the Subcommittee, we will now proceed to brief District Councils of developments hitherto, priorities of the projects under their jurisdiction as reported to the Subcommittee and seek their advice. As District Councils meet on a bi-monthly basis, we hope to complete this before the summer break;

#### (b) Proceeding with Preliminary Project Feasibility Studies

Arch SD will proceed with PPFS in parallel in accordance with the proposed priorities as detailed in this paper;

#### (c) Bidding of funds

We would proceed to bid funds under the Capital Works Resource Allocation Exercise for those projects confirmed to be technically feasible; and

#### (d) Consultation with stall lessees

Upon earmarking of capital funds, we will consult stall lesses on their willingness to proceed with retrofitting. They will then be provided with information to facilitate them to consider the matter in detail e.g. extent of full recurrent costs to be borne, arrangements during works period, etc. Upon obtaining a 85% majority consent, the project will proceed.

Environment and Food Bureau Food and Environmental Hygiene Department March 2001

#### Annex 1

#### 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/subbasement 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.

# Retro-fitting of Air-Conditioning to Existing Markets

#### (A total of 16 projects)

<u>District</u>	Phase 1
Wong Tai Sin	Ngau Chi Wan Market & CFC *
Sham Shui Po	Po On Road Market & CFC *
Kowloon City	To Kwa Wan Market
Tsuen Wan	Yeung Uk Road Market
Sai Kung	Sai Kung Market
Yau Tsim Mong	Fa Yuen Street Market & CFC *
<u>District</u>	Phase 2
Tuen Mun	San Hui Market
Central & Western	Sheung Wan Market
Kwun Tong	Ngau Tau Kok Market & CFC *
Southern	Aberdeen Market & CFC *
Kwai Tsing	North Kwai Chung Market
Eastern	Yue Wan Market
<u>District</u>	Phase 3
Yuen Long	Tung Yick Market
Kwai Tsing	Wing Fong Street Market
Tsuen Wan	Tsuen Wan Market
Tsuen Wan	Tsuen King Circuit Market

<sup>\*</sup> These projects also involve CFCs. Hence, this aspect is to be further examined to dovetail development on retrofitting of A/C to CFCs on the macro front.

# 爲 16 個街市加裝空氣調節系統的評估

# Assessment of Retro-fitting of Air-conditioning to 16 Markets

食物環境衞生署 2001年3月 Food and Environmental Hygiene Department March 2001

# PHASE 1

	Page
Ngau Chi Wan Market & CFC (WTS)	3 – 4
Po On Road Market & CFC (SSP)	5 – 7
Tokwawan Market (KC)	8 – 9
Yeung Uk Road Market (TW)	10 – 11
Sai Kung Market (SK)	12 – 13
Fa Yuen Street Market & CFC (YTM)	14 – 15

### Assessment for Ngau Chi Wan Market and CFC Project in Wong Tai Sin District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	The site adjacent to the Ngau Chi Wan Market (NCWM) currently occupied by the St. Joseph's Home for the Aged has been rezoned from 'Government, Institution or Community' to 'Comprehensive Development Area (CDA)'. According to the planning brief setting out the planning parameters and development criteria for the redevelopment of the CDA site, the development will provide flats accommodating about 5,800 persons. The implementation programme of the development is not available at this stage.
(b) Availability of A/C market facilities to	FEHD markets	None of the FEHD markets in Wong Tai Sin District is air-conditioned.
residents	HA markets	Tsz Wan Shan Market and Lucky Market which are beyond walking distance from NCWM.
	Private markets	There is a total of 4 air-conditioned superstores / supermarkets which sell wet market commodities in the district. Two of them are within 30-minute walking distance from NCWM.
(c) Location of the market	Catchment area	The market is close to a number of public housing/private estates including Choi Hung Estate, Ping Shek Estate and Ngau Chi Wan Village.
	Availability of transport	It is within 1-minute walking distance from a bus terminus, bus stops, public mini-bus stops, taxi stand and Choi Hung MTR station.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 90%.

(d) Existing ventilation conditions	Height of headroom	The headroom is of medium level.
	Degree of compactness	The stalls are closely packed and the passageways are narrow.
	Degree of cross ventilation	The market has limited openings at the external wall.
	Location of 'high heat' stalls	The poultry stalls are located at a corner of the market whereas the fish stalls are located at the centre part of the market. The heat generated by the electrical appliances of the fish stalls cannot be dissipated easily and will affect other parts of the market.
	Patronage level	The patronage level of the market is high.
	Presence of MEAT and other ventilation systems	The market is provided with mechanical ventilation installations like ceiling fans, jet fans and air ducts.
	Availability of space for plant rooms etc	Spatial area on roof garden for accommodating the plant room.
	Need for other parties' consent to proceed	LCSD's agreement has to be sought
	Location of poultry stalls	The poultry stalls are located at a corner of the market.
	Degree of spaciousness of circulation areas	Reinforcement of existing structural columns inside stalls may be required for the additional A/C equipment. Hence, the usable space of the stalls may be reduced. Re-arrangement and temporary shut down of stalls for works are required.

# Assessment for Po On Road Market and CFC Project in Sham Shui Po District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	There is a residential development located just opposite to the market. The development, with an estimated population of about 600, is scheduled for completion in September 2001.
(b) Availability of A/C market facilities to	FEHD markets	No FEHD air-conditioned markets in the district.
residents	HA markets	No HA air-conditioned markets in the district.
	Private markets	There are 2 air-conditioned superstores / supermarkets which sell wet market commodities in the district. One is about 30-minute walking distance from Po On Road Market while the other is beyond walking distance from the market.
(c) Location of the market	Catchment area	The market is close to a number of public housing/HOS including Lei Cheng Uk Estate, Un Chau Street Estate, So Uk Estate, Po Lei Court and Po Hei Court.
	Availability of transport	It is within 5 to 10-minute walking distance from MTR station, a bus terminus, bus and public mini-bus stops to various areas.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs and with an occupancy rate of 100%.

(d) Existing ventilation conditions	Height of headroom	The headroom is quite high.
conditions	Degree of compactness	The stalls are closely packed.
	Degree of cross ventilation	The cross ventilation at the central part of the market is facilitated by the presence of a large entrance (with a width of about 18m). However, the cross ventilation in other parts of the market is considered unsatisfactory.
	Location of 'high heat' stalls	The poultry and meat stall sections are located at the periphery of the basement level while the fish stall section is at the periphery of the G/F of the market. Hence, the ventilation conditions of the central part of the market are better than the peripheral area.
	Patronage level	The patronage level of the market is quite high.
	Presence of MEAT and other ventilation systems	The market is provided with a MEAT system supplemented by split type air-conditioned units, ceiling fans, oscillating fans and mechanical extraction system. Improvement works to the MEAT system has been conducted in late 2000/early 2001. The works include installation of split type air-conditioned units, relocation of air grilles, replacement of obsolete air handling unit etc.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	The frozen vacant stalls will be used for accommodating the plant room.
	Need for other parties' consent to proceed	Not required.
	Location of poultry stalls	At the peripheral area of the basement level of the market.
	Degree of spaciousness of circulation areas	Reinforcement of existing structural columns inside stalls for the additional A/C equipment may further reduce the circulation area and require temporarily closure of some stalls.

	The need to close one of the main entrances temporarily during retrofitting works may require some time to sort out.
	As the market is located beneath a residential estate, there may be difficulties in carrying out retrofitting works at night. If this is the case, full or partial closure of the market will be required in the course of the retrofitting works.

# Assessment for Tokwawan Market Project in Kowloon City District

Criteria for		
determining priority		
(a) Future redevelopment	<u> </u>	Not for the time being.
plan	proposals	
	Population change	Territory Development Department has commenced a study on the land use of the Kai Tak Airport (Comprehensive Feasibility Study for the Revised Scheme of South East Kowloon Development). The study suggests that the area in question can accommodate a population of 240,000 upon full development. However, details of the population change and development program are not available at this stage.
(b) Availability of A/C market facilities to	FEHD markets	No FEHD air-conditioned markets in the district.
residents	HA markets	Ho Man Tin South Market is beyond walking distance from the market.
	Private markets	There is 1 air-conditioned superstore which sells wet market commodities in the district. The superstore is beyond walking distance from the market.
(c) Location of the market	Catchment area	The market is surrounded by private residential buildings.
	Availability of transport	It is within 1 to 5-minute walking distance from a number of bus and public mini-bus stops to various areas.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 90%.
(d) Existing ventilation conditions	Height of headroom	The headroom is quite high.

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	Degree of compactness	There is sufficient circulation area. However, congestion still occurs in the fish stall and wet goods stall sections during peak hours.
	Degree of cross ventilation	High level openings on the external walls are not common in the market. Cross ventilation is therefore not satisfactory.
	Location of 'high heat' stalls	The meat and fish stall sections are located at the central part of the 1/F of the market. The poultry stall section is at the periphery of the G/F of the market.
	Patronage level	The patronage level of the market is quite high.
	Presence of MEAT and other ventilation systems	The market is provided with a MEAT system supplemented by split type air-conditioned units, ceiling fans, oscillating fans and mechanical extraction system. Improvement works to the MEAT system was conducted in mid 1999. The works included installation of split type air-conditioned units, relocation of air grilles and provision of additional air handling units.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	The podium can be used for accommodating the plant room.  Relocation of some stalls is required to make room for the water scrubber plant room.
	Need for other parties' consent to proceed	Not required.
	Location of poultry stalls	At the peripheral area of the market.
	Degree of spaciousness of circulation areas	Reinforcement of existing structural columns inside stalls for the additional A/C equipment may reduce the circulation area and require temporarily closure of some stalls.
	Other constraints	Nil

# Assessment for Yeung Uk Road Market Project in Tsuen Wan District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	None of the FEHD markets in Tsuen Wan District is air-conditioned.
residents	HA markets	None of the HA markets in Tsuen Wan District is air-conditioned.
	Private markets	There is a total of 7 air-conditioned private markets / superstores / supermarkets which sell wet market commodities in the district. Three of them are within 25-minute walking distance from Yeung Uk Road Market.
(c) Location of the market	Catchment area	The market is close to a number of commercial/residential buildings.
	Availability of transport	It is within 1-minute walking distance from bus stops and public mini-bus stops.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 98%.
(d) Existing ventilation conditions	Height of headroom	The headroom is of medium level.
Conditions	Degree of compactness	The stalls are not closely packed.
	Degree of cross ventilation	There are openings at the external wall of the market. Hence, there is some natural ventilation.

	Location of 'high heat' stalls	All fish stalls are located on G/F and the poultry stalls on 1/F. The heat generated from the stalls' electrical appliances causes the temperature to be relatively higher on G/F and 1/F than on 2/F.
	Patronage level	The patronage level of the market is very high.
	Presence of MEAT and other ventilation systems	The market is provided with MEAT system, ceiling fans and air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area on the lift lobby on 1/F, the open area on 2/F and the roof for accommodating the plant room etc.
	Need for other parties' consent to proceed	As the market is in a multi-user complex, the Building Management Committee's agreement has to be sought.
	Location of poultry stalls	The poultry stalls are located at the periphery of the market.
	Degree of spaciousness of circulation areas	As a preliminary assessment, about 7 stalls will need to be closed during the works period and 1 stall (newsagent on G/F) will be closed permanently.
	Other constraints	The existing newsagent stall, side entrance and a number of stalls have to be relocated for construction of a transformer room.

# Assessment for Sai Kung Market Project in Sai Kung District

Criteria for		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	There is no FEHD A/C markets in the district.
residents	HA markets	The existing King Lam Estate Market, Hau Tak Estate Market, Ming Tak Estate Market, Sheung Tak Estate Market, and the planned Choi Ming Court Market are/will be provided with A/C. They are, however, all in Tseung Kwan O and are beyond walking distance from Sai Kung Market
	Private markets	There are 5 existing and 1 planned air-conditioned private markets and superstores/supermarkets selling wet market commodities in Tseung Kwan O. They are beyond walking distance from Sai Kung Market.
(c) Location of the market	Catchment area	The market is located in the Sai Kung Town which is the commercial and population centre of rural Sai Kung.
	Availability of transport	The market is within 5-minute walking distance from the main bus and mini bus termini of the Town. A mini bus terminus with routes to various areas of Sai Kung is located opposite the market on the same street.
	Occupancy rate (excluding stalls frozen for various reasons)	It has an occupancy rate of 84% and is a key market for serving the rural areas of Sai Kung District.

(d) Existing ventilation conditions	Height of headroom	The headroom is high.
	Degree of compactness	The stalls are not very closely packed (except for some rows of dry goods stalls which are separated by narrower passages).
	Degree of cross ventilation	There are openings at most part of the external wall generating cross natural ventilation.
	Location of 'high heat' stalls	Nearly all the stalls on ground floor are fish, meat, or poultry stalls. Thus, many of these stalls are located in the centre of the market. The heat generated from these stalls cannot be dissipated effectively.
	Patronage level	The patronage level is average.
	Presence of MEAT and other ventilation systems	The market is only provided with mechanical ventilation installations like ceiling fans, wall mounted oscillating fans, jet fans and air extraction fans/ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	There is spatial area on the 1/F podium or the roof for accommodating the plant rooms. However, some parts of the podium or roof are in close proximity to the surrounding residential buildings. Suitable mitigation measures have to be taken to avoid noise generated from the plants from causing nuisance to the surrounding residents.
	Need for other parties' consent to proceed	Not required
	Location of poultry stalls	The poultry stall section is not located in the peripheral zone of the market. Its relocation to the peripheral zone is required to facilitate the segregation of poultry stalls from the rest of the market.
	Degree of spaciousness of circulation areas	The existing seized goods store has to be relocated and a side entrance has to be closed permanently for the construction of the new transformer room and switch room.

# Assessment for Fa Yuen Street Market and CFC Project in Yau Tsim Mong District

Criteria for		
determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to residents	FEHD markets	Kimberley Street Market is beyond walking distance from Fa Yuen Street Market (FYSM) and CFC. Another air-conditioned market will be provided in Tai Kok Tsui. It is now under construction and is scheduled for commissioning in mid-2004. Nevertheless, it is also beyond walking distance from FYSM and CFC.
	HA markets	The market at Hoi Fu Court in Mong Kok West is beyond walking distance from FYSM and CFC.
	Private markets	An air-conditioned supermarket in Tsim Sha Tsui, selling wet market commodities, is beyond walking distance from FYSM and CFC.
(c) Location of the market	Catchment area	The market is surrounded by mixed commercial and private residential buildings on all sides. It is a key market for meeting local need as well as serving customers from other districts.
	Availability of transport	It is strategically located in the district and is at the focal point of public transport. It is within 1-minute walking distance from bus stops and public mini-bus terminus to various areas. The Mong Kok MTR Station and KCR Station are located just a few street blocks away.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a very viable market with an occupancy rate of 98%.

conditions	Height of headroom	The headroom is relatively low.
	Degree of compactness	The market stalls are closely packed and the passageway is very narrow.
	Degree of cross ventilation	There are limited openings provided at the external walls, especially on 1/F, generating little cross ventilation. The periphery of the market is all lined up with market stalls.
	Location of 'high heat' stalls	Some of the heat-generating stalls (e.g. two rows of fish stalls on G/F) are located in the central part of the market. Hence, the heat generated cannot be dissipated effectively.
	Patronage level	The patronage level is high.
	Presence of MEAT and other ventilation systems	There is a MEAT system for the market floors. Ventilation improvement works such as extension of fresh air duct to the poultry section, relocation and modification of air grilles were conducted in late 2000. The CFC is only provided with mechanical ventilation installations like ceiling fans, oscillating fans and air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area on 3/F podium deck for accommodating the plant rooms.
	Need for other parties' consent to proceed	As the market is in a multi-user complex, BMC's agreement has to be sought.
	Degree of spaciousness of circulation areas	Re-arrangement of market stalls during works period will be required. Reinforcement of existing structural columns inside market stalls may be required for the additional A/C equipment / plant room.
	Location of poultry stalls	At the peripheral area of the market.
	Other constraints	The area of the communal scalding room has to be reduced to make way for enlargement of the adjoining water scrubber room.

# PHASE 2

	Page
San Hui Market (TM)	. 17 – 18
Sheung Wan Market (C&W)	. 19 – 20
Ngau Tau Kok Market & CFC (KT)	. 21 – 22
Aberdeen Market & CFC (S)	. 23 – 24
North Kwai Chung Market (KwT)	. 25 – 26
Yue Wan Market (E)	27 – 28

# Assessment for San Hui Market Project in Tuen Mun District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No major population change in the area is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	Yan Oi Market which is within 30-minute walking distance from San Hui Market (SHM).
residents	HA markets	Fu Tai Estate Market and Po Tin Market which are beyond walking distance from SHM.
	Private markets	There are 3 air-conditioned private markets which sell wet market commodities but are beyond walking distance from SHM. Besides, there is 1 superstore which also sells wet market commodities in the district and it is within 10-minute walking distance from SHM.
(c) Location of the market	Catchment area	The market is close to private residential buildings at Ho Pong Street, San Tsing Street and Kai Man Path.
	Availability of transport	It is within 1-minute walking distance from a mini-bus station with routes to various areas within Tuen Mun district and 2-minute walking distance from a taxi stand.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 100%.
(d) Existing ventilation conditions	Height of headroom	The headroom is relatively high.
Conditions	Degree of compactness	The stalls are closely packed.

	Degree of cross ventilation	Due to the design of the market, cross ventilation is limited despite the presence of wall openings.
	Location of 'high heat' stalls	The meat and fish stalls are located at the centre of the market. The heat generated by these stalls cannot be dissipated and leads to high temperature at the central part of the market.
	Patronage level	The patronage level is very high.
	Presence of MEAT and other ventilation systems	The market is provided with mechanical ventilation installations like ceiling fans, oscillating fans, jet fans, large exhaust fans and extraction hood system for poultry stalls.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area on podium roof for accommodating the plant room.
	Need for other parties' consent to proceed	LCSD's agreement has to be sought.
	Location of poultry stalls	At the peripheral area of the market.
	Degree of spaciousness of circulation areas	Re-arrangement and temporary shut down of stalls for works are required.

# Assessment for Sheung Wan Market Project in Central and Western District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No major population change is anticipated in the near future.
(b) Availability of A/C market facilities to residents	FEHD markets	Sai Ying Pun Market and Centre Street Market (A/C upon completion of conversion works) but they are beyond walking distance from Sheung Wan Market (SWM).
	HA markets	There is no air-conditioned HA market in the district.
	Private markets	There is 1 superstore which sells wet market commodities in the district. However, it is beyond walking distance from SWM.
(c) Location of the market	Catchment area	The market is close to private residential buildings at Queen's Road Central, Bonham Strand and Morrison Street.
	Availability of transport	It is 5-minute walking distance from Sheung Wan MTR Station and from the bus stops at Queen's Road Central opposite the market as well as 10-minute walking distance from the HK-Macau Ferry Bus Terminus.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 100%.
(d) Existing ventilation conditions	Height of headroom	The headroom is medium.
Conditions	Degree of compactness	The stalls are spaciously aligned.

	Degree of cross ventilation	Due to the design of the market, cross ventilation is limited although there are two opposite entrances.
	Location of 'high heat' stalls	Poultry and fish stalls are located on G/F and meat stalls are packed at the central part of 1/F. Heat generated from these stalls cannot be dissipated easily.
	Patronage level	The patronage level is average.
	Presence of MEAT and other ventilation systems	The market is provided with MEAT system. Improvement works to the MEAT system were carried out by EMSD in 1/2001.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area at 2/F.
	Location of poultry stalls	At the peripheral area of the market on G/F.
	Degree of spaciousness of circulation areas	Re-arrangement and temporary shut down of stalls for works are required.  Reinforcement of existing structural columns inside stalls may be required for the additional A/C plant room.
	Other constraints	The main entrance of the market at Queen's Road Central will need to be closed temporarily for the construction of the new transformer room.

# Assessment for Ngau Tau Kok Market and CFC Project in Kwun Tong District

Criteria for		
determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to residents	FEHD markets	Sam Ka Tsuen Market and Yee On Street Market but they are beyond walking distance from Ngau Tau Kok Market (NTKM).
	HA markets	Kai Tin Estate Market which is beyond walking distance from NTKM.
	Private markets	There is a total of 4 air-conditioned superstores / supermarkets which sell wet market commodities in the district. One of them is within 10-minute walking distance from NTKM.
(c) Location of the market	Catchment area	The market is close to a number of public housing/HOS/private estates including Upper Ngau Tau Kok Estate, Lower Ngau Kok Estate, On Kay Court and Amoy Gardens.
	Availability of transport	It is within 2-minute walking distance from a bus terminus and public mini-bus stops.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 95%.
(d) Existing ventilation conditions	Height of headroom	The headroom is high.
Conditions	Degree of compactness	The stalls are not very closely packed.
	Degree of cross ventilation	There are openings at most part of the external wall generating cross natural ventilation.

	Location of 'high heat' stalls	The poultry and fish stalls are located at the centre of the market. Hence, the heat generated cannot be dissipated effectively.
	Patronage level	The patronage level is high.
	Presence of MEAT and other ventilation systems	The market is only provided with mechanical ventilation installations like ceiling fans, oscillating fans and air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area on podium roof for accommodating the plant room.
	Need for other parties' consent to proceed	LCSD's agreement has to be sought.
	Location of poultry stalls	The poultry stalls are scattered in two different locations and most of the stalls are at the centre of the market.
	Degree of spaciousness of circulation areas	Reinforcement of existing structural columns inside stalls may be required for the additional A/C equipment. Hence, the usable space of the stalls may be reduced.  Re-arrangement and temporary shut down of stalls for works are required.
	Other constraints	CFC has to be shut down during construction for dismantling of skylight and construction of the plant room.

#### **Assessment for Aberdeen Market and CFC Project in Southern District**

Criteria for Determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	Ap Lei Chau Market but it is beyond walking distance from Aberdeen Market.
residents	HA markets	There is no air-conditioned HA market in the Southern District.
	Private markets	There is a total of 7 air-conditioned private markets / superstores / supermarkets in the district which sell wet market commodities. Only two of them are within walking distance from Aberdeen Market but they are relatively small and sell limited wet market commodities.
(c) Location of the market	Catchment area	The market is located at the centre of the Southern District. It is surrounded by the Aberdeen Centre (the major private residential estate in the district) and a number of private residential buildings (Jumbo Building and Port Centre).
	Availability of transport	It is well served by public transport and is within 2-minute walking distance from a bus terminus and public mini-bus stations to various parts of the district.
	Occupancy rate (excluding stalls frozen for various reasons)	It has an occupancy rate of 98%.

(d) Existing ventilation conditions	Height of headroom	The headroom is high.
Conditions	Degree of compactness	The stalls are closely packed.
	Degree of cross ventilation	There are openings at most part of the external wall generating cross natural ventilation.
	Location of 'high heat' stalls	The fish stalls are located on the basement level whereas the poultry stalls are located at the inner periphery of the market. Hence, the heat generated cannot be dissipated effectively.
	Patronage level	The patronage level is high.
	Presence of MEAT and other ventilation systems	The market is only provided with mechanical ventilation installations like ceiling fans, jet fans, oscillating fans and exhaust air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	The flat roof on Level 9 and Level 11 will be used to accommodate the main plant. The void area between Level 1 and Level 3 will be used to accommodate the switch room and the transformer room.
	Need for other parties' consent to proceed	Not required
	Location of poultry stalls	At the inner periphery of the market.
	Degree of spaciousness of circulation areas	Re-arrangement and temporary shut down of stalls for works are required.  Reinforcement of existing structural columns inside stalls are required for the additional A/C plant room.
	Other constraints	Due to the construction of transformer and switch room at the void area between Level 1 and Level 3, the stalls underneath the void area at Level 1 have to be closed down during the works period.

#### Assessment for North Kwai Chung Market Project in Kwai Tsing District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	Tsing Yi Market but it is beyond walking distance from North Kwai Chung Market (NKCM).
residents	HA markets	Kwai Shing East Estate Market which is beyond walking distance from NKCM.
	Private markets	There is a total of 2 air-conditioned superstores / supermarkets which sell wet market commodities in the district. They are beyond walking distance from NKCM. One air-conditioned private superstore in Shek Yam Shopping Centre which is within 1-minute walking distance from NKCM is under planning.
(c) Location of the market	Catchment area	The market is close to a number of commercial/residential buildings and public housing estates including On Yam Estate and Shek Yam Estate.
	Availability of transport	It is within 1-minute walking distance from bus stops and public mini-bus stops to various areas.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 96%.
(d) Existing ventilation conditions	Height of headroom	The headroom is of medium level.
	Degree of compactness	The stalls are closely packed and the passageways are narrow.

Degree of cross ventilation	There are limited openings at the external wall and stalls are lined up at the periphery of the market. Hence, there is limited natural ventilation.
Location of 'high heat' stalls	The poultry, fish and meat stalls are located at the centre of the market. Hence, the heat generated by these stalls cannot be dissipated easily.
Patronage level	The patronage level is generally high.
Presence of MEAT and other ventilation systems	The market is provided with mechanical ventilation installations like ceiling fans, jet fans and propeller fans.
Availability of space for plant rooms etc	Spatial area on roof garden for accommodating the plant room.
Need for other parties' consent to proceed	LCSD's agreement has to be sought.
Location of poultry stalls	The poultry stalls are located on G/F near the entrance.
Degree of spaciousness of circulation areas	Temporary closure of stalls during works period may be required.
Other constraints	The vegetable sorting room and store will need to be relocated to give way for the new transformer room.  KMB's agreement for revising the location of the bus stop in front of the new transformer room and switch room may be required.
	Location of 'high heat' stalls  Patronage level  Presence of MEAT and other ventilation systems  Availability of space for plant rooms etc  Need for other parties' consent to proceed  Location of poultry stalls  Degree of spaciousness of circulation areas

## **Assessment for Yue Wan Market Project in Eastern District**

Criteria for		
<b>Determining priority</b>		
(a) Future redevelopment	_	Not for the time being
plan	proposals	
	Population change	Blocks 14 and 15 of Chai Wan Estate (with a population of about 3,200 persons) will be demolished in mid-2001. Evacuation will have to be completed by June 2001 and majority of the existing population will be resited to the Oi Tung Estate in Aldrich Bay. The cleared housing site (with an area of 2,300m²) will be returned to Lands Department and will be put up for sale in 2002.
(b) Availability of A/C market facilities to residents	FEHD markets	The new Chai Wan Market just across the street (Chai Wan Road) is due to commission operation in April 2001. Another air-conditioned market (namely the Aldrich Bay Market) is under planning but it is quite segregated from YWM.
	HA markets	Hing Wah Estate Market and Siu Sai Wan Estate Market are within 30-minute walking distance from YWM.
	Private markets	There is a total of 8 air-conditioned private markets / superstores / supermarkets in the district which sell wet market commodities, but they are all beyond walking distance from YWM.
(c) Location of the market	Catchment area	The market is surrounded by a number of public housing / HOS / private residential estates including Yue Wan Estate, Tsui Wan Estate, Yee Tsui Court, Walton Estate.
	Availability of transport	It is within 15-minute walking distance from Chai Wan MTR Station and the public transport terminus thereat. It is also close to the Chai Wan Road (within 5-minute walking distance) where many bus / mini-bus stops are located.

	Occupancy rate (excluding stalls frozen for various reasons)	It has an occupancy rate of 100%.
(d) Existing ventilation conditions	Height of headroom	The headroom is low.
conditions	Degree of compactness	The stalls are very closely packed.
	Degree of cross ventilation	The openings at the external wall are small and hence the effect of cross natural ventilation is limited.
	Location of 'high heat' stalls	The poultry and fish stalls are located at the periphery of the market.
	Patronage level	The patronage level is high.
	Presence of MEAT and other ventilation systems	The market is only provided with mechanical ventilation installations like ceiling fans, jet fans, oscillating fans and fresh air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	The flat roof of the West Wing will be used to accommodate the transformer and switch room.  Space outside the East Wing of the Market will also be used to accommodate the main plant.
	Need for other parties' consent to proceed	HD's agreement has to be sought for using the space outside the East Wing as the staircase leading to their carpark will have to be relocated.
	Location of poultry stalls	At the periphery of the market.
	Degree of spaciousness of circulation areas	Re-arrangement and temporary shut down of stalls for works are required.

# PHASE 3

	Page
Tung Yick Market (YL)	30 – 31
Wing Fong Street Market (KwT)	32 – 33
Tsuen Wan Market (TW)	34 – 35
Tsuen King Circuit Market (TW)	. 36 – 37

## **Assessment for Tung Yick Market Project in Yuen Long District**

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No major population change in the area is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	Tai Kiu Market which is within 15-minute walking distance from Tung Yick Market (TYM).
residents	HA markets	Chung Fu Shopping Centre (Phase I) Market, Tin Shui Estate Market, Tin Shing Court Market and Tin Chak Estate Market which are beyond walking distance from TYM.
	Private markets	There are 2 superstores / supermarkets which sell wet market commodities in the district but they are beyond walking distance from TYM.
(c) Location of the market	Catchment area	The market is close to private residential buildings at Hop Choi Street and Fau Tsoi Street.
	Availability of transport	It is within 5-minute walking distance from the LRT Station.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 100%.
(d) Existing ventilation conditions	Height of headroom	The headroom is relatively high.
	Degree of compactness	The stalls are spaciously aligned.
	Degree of cross ventilation	There are openings at the external walls facilitating cross ventilation.

	Patronage level	The majority of meat and fish stalls are located on G/F.  The patronage level is average.  The market is provided with mechanical ventilation installations like ceiling fans and air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Vacant stalls on 1/F for accommodating the plant room.
	Need for other parties' consent to proceed	Private developer's agreement has to be sought for works affecting the external walls.
	Location of poultry stalls	At the peripheral area of the market on 1/F.
	Degree of spaciousness of circulation areas	Re-arrangement and temporary shutting down of stalls and the management office for works are required.  As a preliminary assessment, about 25 stalls will need to be closed during the construction period and about 18 stalls will be closed permanently.
	Other constraints	As there is a residential building above the market, the possibility of carrying out night works will be reduced.

## Assessment for Wing Fong Street Market Project in Kwai Tsing District

Criteria for determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	Tsing Yi Market but it is beyond walking distance from Wing Fong Street Market (WFSM).
residents	HA markets	Kwai Shing East Estate Market which is within 20-minute walking distance from WFSM.
	Private markets	There is a total of 2 air-conditioned superstores / supermarkets which sell wet market commodities in the district. One of them is within 2-minute walking distance from WFSM. One air-conditioned private superstore in Shek Yam Shopping Centre which is beyond walking distance from WFSM is under planning.
(c) Location of the market	Catchment area	The market is close to a number of commercial/residential buildings.
	Availability of transport	It is within 5-minute walking distance from bus stops, public mini-bus stops and taxi stand to various areas.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 100%.
(d) Existing ventilation conditions	Height of headroom	The headroom is of medium level.
	Degree of compactness	The stalls are not closely packed.

	Degree of cross ventilation	There are openings at the external wall and wide doorways.
		The poultry stalls are located at the periphery of the market near the entrance. The fish stalls are located at a corner with wide circulation area.
		The patronage level is generally high.
	Patronage level Presence of MEAT and other	The market is provided with mechanical ventilation installations like ceiling fans, jet fans, oscillating fans, propeller fans and air ducts.
	ventilation systems	
(e) Site constraints and technical difficulties	· ·	Spatial area on roof garden for accommodating the plant room.
	Need for other parties' consent to proceed	LCSD's agreement has to be sought.
	Location of poultry stalls	The poultry stalls are located at the periphery of the market near the entrance.
	1 -	New structures will be constructed to support the new plantrooms and water tank room on the roof. The stalls underneath will need to be vacated during the structural works. As a preliminary assessment, about 8 stalls will need to be closed during the construction period and vertical support columns will be added in 4 stalls permanently.
	Other constraints	The dangerous goods store and refuse bin storage area have to be relocated.  The external staircase to the roof will be closed temporarily during construction.

## Assessment for Tsuen Wan Market Project in Tsuen Wan District

Criteria for		
determining priority  (a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to	FEHD markets	None of the FEHD markets in Tsuen Wan District is air-conditioned.
residents	HA markets	None of the HA markets in Tsuen Wan District is air-conditioned.
	Private markets	There is a total of 7 air-conditioned private markets / superstores / supermarkets which sell wet market commodities in the district. Two of them are within 15-minute walking distance from Tsuen Wan Market.
(c) Location of the market	Catchment area	The market is close to some private commercial and residential buildings.
	Availability of transport	It is within 1-minute walking distance from bus stops and public mini-bus stops.
	Occupancy rate (excluding stalls frozen for various reasons)	It is a key market for meeting local needs with an occupancy rate of 96%.
(d) Existing ventilation conditions	Height of headroom	The headroom is of medium level.
Conditions	Degree of compactness	The stalls are closely packed with narrow passageways.
	Degree of cross ventilation	The market, though with a lot of entrances, has limited openings at the external wall. The stalls are lined up at the periphery of the market. Hence, there is limited natural ventilation.

	Location of 'high heat' stalls	The poultry and fish stalls are located on 1/F and so the heat generated will not affect the stalls on G/F.
	Patronage level	The patronage level is high.
	Presence of MEAT and other ventilation systems	The market is provided with oscillating fans and air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area on roof garden for accommodating the plant room.
	Need for other parties' consent to proceed	LCSD's agreement has to be sought.
	Location of poultry stalls	The poultry stalls are located at the periphery of 1/F.
	Degree of spaciousness of circulation areas	Additional columns for supporting the new sprinkler tank room on podium floor through the stalls on 1/F and G/F will be required.  As a preliminary assessment, about 60 stalls will need to be closed during the works period and over 10 stalls will be closed permanently.
	Other constraints	The seized goods store, management office, storage and vegetable sorting room will have to be relocated.

## Assessment for Tsuen King Circuit Market Project in Tsuen Wan District

Criteria for		
determining priority		
(a) Future redevelopment plan	Existence of redevelopment proposals	Not for the time being.
	Population change	No significant population change is anticipated in the near future.
(b) Availability of A/C market facilities to residents	FEHD markets	None of the FEHD markets in Tsuen Wan District is air-conditioned.
	HA markets	None of the HA markets in Tsuen Wan District is air-conditioned.
	Private markets	There is a total of 7 air-conditioned private markets / superstores / supermarkets which sell wet market commodities in the district. One of them is within 20-minute walking distance from Tsuen King Circuit Market.
(c) Location of the market	Catchment area	The market is located at mid-hill level and is close to private estates including Tsuen Tak Gardens, Tsuen King Garden and Allway Gardens.
	Availability of transport	It is within 1-minute walking distance from bus stops and public mini-bus stops.
	Occupancy rate (excluding stalls frozen for various reasons)	It has a low occupancy rate of 68%.
(d) Existing ventilation conditions	Height of headroom	The headroom is of medium level.
	Degree of compactness	The stalls are not closely packed.
	Degree of cross ventilation	There are some openings at the external wall. Hence, there is some natural ventilation.

		The poultry and fish stalls are located at the periphery of the market and some of them are vacant. The heat generated by these stalls is limited and will not affect the central part of the market.
	Patronage level	The patronage level is low.
	Presence of MEAT and other ventilation systems	The market is provided with mechanical ventilation installations like jet fans and air ducts.
(e) Site constraints and technical difficulties	Availability of space for plant rooms etc	Spatial area on roof garden for accommodating the plant room.
	Need for other parties' consent to proceed	LCSD's agreement has to be sought.
	Location of poultry stalls	The poultry stalls are located at the periphery of the market.
	Degree of spaciousness of circulation areas	Temporary closure of stalls during works period may be required.
	Other constraints	The existing seized goods store and ice store will need to be relocated for construction of transformer room.

## Retro-fitting of Air-Conditioning to Cooked Food Centres

#### (To be further reviewed – reference Paragraph 6 of the paper)

<u>District</u>	Cooked Food Centres
Wanchai North Yau Tsim Mong	Bowrington Road CFC Shek Wu Hui CFC Kwun Chung CFC