

## **ITEM FOR PUBLIC WORKS SUBCOMMITTEE OF FINANCE COMMITTEE**

### **HEAD 703 – BUILDINGS**

#### **Environmental Hygiene – Retail markets and cooked food centres**

#### **25NM – Retro-fitting of air-conditioning and general improvement works at Shek Wu Hui Cooked Food Centre, Sheung Shui**

Members are invited to recommend to Finance Committee the upgrading of **25NM** to Category A at an estimated cost of \$60.6 million in money-of-the-day prices for retro-fitting an air-conditioning system and carrying out general improvement works at the Shek Wu Hui Cooked Food Centre, Sheung Shui.

### **PROBLEM**

We need to upgrade the mechanical ventilation system in the Shek Wu Hui Cooked Food Centre (CFC) and improve the existing provisions of the CFC in order to provide a better trading environment and meet the latest statutory requirements.

### **PROPOSAL**

2. The Director of Architectural Services (D Arch S), with the support of the Secretary for Health, Welfare and Food, proposes to upgrade **25NM** to Category A at an estimated cost of \$60.6 million in money-of-the-day (MOD) prices for retro-fitting an air-conditioning system and carrying out general improvement works at the Shek Wu Hui CFC, Sheung Shui.

**/PROJECT .....**

**PROJECT SCOPE AND NATURE**

3. The scope of **25NM** comprises –
- (a) provision of air-conditioning to the Shek Wu Hui CFC;
  - (b) upgrading of electrical works including the construction of new transformer rooms and plant rooms;
  - (c) modification of fire services installation including provision of a fireman's lift to meet current statutory requirements;
  - (d) provision of barrier-free access to meet current statutory requirements including modification of an existing lift into a lift suitable for use by disabled persons;
  - (e) refurbishment works including enlargement and modification of the existing layout, conversion of open kitchen to enclosed kitchen, provision of external glazed facade, replacement of internal finishes and suspended ceiling, refurbishment of toilets, retiling of dining area, provision of fixed tables and seats, and improvement of lighting and signage; and
  - (f) upgrading of plumbing and drainage system including construction of an underground grease trap tank.

Layout plans for the ground floor and the second floor are at Enclosures 1 and 2 respectively and a computer rendered drawing of the proposed air-conditioned Shek Wu Hui CFC is at Enclosure 3. We plan to start the proposed works in December 2004 for completion in March 2006. For food hygiene reasons and after consultation with the stall lessees, the whole CFC would be closed for five and a half months between April and September 2005 during the works period.

4. After modification of the layout of the CFC, the number of stalls will remain at 28 but each stall will be enlarged to accommodate the enclosed kitchen. The communal dining area will also be enlarged to increase the seating capacity from 250 to 420.

**/JUSTIFICATION .....**

## JUSTIFICATION

5. The Shek Wu Hui CFC was commissioned in 1994 with 28 cooked food stalls and a communal dining area with a seating capacity for 250 persons. At present, it is provided with simple mechanical ventilation devices including ceiling fans and oscillating fans, with windows and louvres on the external walls to facilitate natural ventilation. The existing ventilation system is unable to meet the latest expectations of stall lessees and patrons who demand a better and more comfortable working and dining environment. An air-conditioned Shek Wu Hui CFC will provide a better and more comfortable environment for the patrons.

6. The Shek Wu Hui CFC also falls short of the current standards in respect of fire services installations and the provision of barrier-free access.

7. With the retro-fitting of an air-conditioning system in the CFC, the current open kitchens of the CFC stalls would need to be enclosed so that the high air temperature and the fume arising from cooking within the kitchen area can be contained and will not adversely affect the cooling load and the air quality. As the stall area will have to be partitioned into two portions, viz an enclosed kitchen and an open washing/service area, it is necessary to suitably enlarge the stall size so as to provide sufficient work space for the lessees. We will expand the total floor area of the CFC to accommodate the enlarged stalls and provide additional seats with a view to maximising the use of the communal dining area.

## FINANCIAL IMPLICATIONS

8. We estimate the capital cost of the project to be \$60.6 million in MOD prices (see paragraph 9 below), made up as follows –

	<b>\$ million</b>
(a) Building	25.8
(b) Building services	26.4
(c) Consultants' fees for construction stage	5.3
(i) contract administration	3.0
(ii) resident site staff costs	2.3

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	<b>\$ million</b>	
(d) Contingencies	5.8	
Sub-total	63.3	(in September 2003 prices)
(e) Provision for price adjustment	(2.7)	
Total	60.6	(in MOD prices)

D Arch S proposes to engage consultants to undertake contract administration and site supervision of the project. A breakdown of the estimate for consultants' fees by man-months is at Enclosure 4. The total floor area to be refurbished is about 4 500 square metres (m<sup>2</sup>). The estimated construction unit cost, represented by the building and the building services costs, is \$11,600 per m<sup>2</sup> of floor area in September 2003 prices. D Arch S considers this unit cost reasonable as compared with similar projects carried out by the Government. The average estimated construction cost per stall is about \$2.2 million inclusive of around \$1.1 million for retro-fitting the air-conditioning system. This is attributable to the need to build additional plant rooms, undertake structural strengthening and modification works, and overhaul the CFC layout.

9. Subject to approval, we will phase the expenditure as follows –

<b>Year</b>	<b>\$ million (Sept 2003)</b>	<b>Price adjustment factor</b>	<b>\$ million (MOD)</b>
2004 – 05	6.0	0.97150	5.8
2005 – 06	35.0	0.95450	33.4
2006 – 07	12.2	0.95450	11.6
2007 – 08	10.1	0.96643	9.8
	<hr/> 63.3 <hr/>		<hr/> 60.6 <hr/>

10. We have derived the MOD estimates on the basis of the Government's latest forecast of trend rate of change in the prices of public sector building and construction output for the period 2004 to 2008. We intend to award the contract on a lump-sum basis because we can clearly define the scope of the works in advance, leaving little room for uncertainty. The contract will not provide for price adjustments because the contract period will not exceed 21 months.

11. At present, the annual recurrent expenditure for Shek Wu Hui CFC is \$1.6 million. We estimate the annual recurrent expenditure upon completion of the project to be in the region of \$3.1 million, including recurrent operating and maintenance costs of \$1.4 million for the air-conditioning system which will be borne by the stall lessees of the CFC.

## **PUBLIC CONSULTATION**

12. The Legislative Council Panel on Food Safety and Environmental Hygiene discussed a range of market and CFC improvement works including this project in March 2004 and indicated support for us to proceed with the project. We have consulted the North District Council (NDC) in January 2002 and the NDC supported the project. We have also consulted the stall lessees of the CFC and they supported early implementation of the proposed project.

## **ENVIRONMENTAL IMPLICATIONS**

13. The project is not a designated project under the Environmental Impact Assessment Ordinance. It will not cause long-term environmental impact. We have included in the project estimates the cost to implement suitable mitigation measures to control short-term environmental impacts during construction stage. These include the use of silencers, mufflers, acoustic lining or shields for noisy construction activities, and frequent cleaning and watering of the site.

14. At the planning and design stages, we have considered measures to reduce the generation of construction and demolition (C&D) materials. D Arch S has introduced more prefabricated building elements into the project design to reduce temporary formwork and construction waste. These include dry-wall partitioning and proprietary fittings and fixtures. In addition, we will require the contractor to use metal site hoardings and signboards so that these materials can be recycled or reused in other projects.

/15. ....

15. D Arch S will require the contractor to submit a waste management plan (WMP) for approval. The WMP will include appropriate mitigation measures to avoid, reduce, reuse and recycle C&D materials. D Arch S will ensure that the day-to-day operations on site comply with the approved WMP. D Arch S will control the disposal of public fill and C&D waste to designated public filling facilities and landfills respectively through a trip-ticket system. D Arch S will require the contractor to separate public fill from C&D waste for disposal at appropriate facilities. D Arch S will record the disposal, reuse and recycling of C&D materials for monitoring purposes.

16. We estimate that the project will generate about 1 800 cubic metres (m<sup>3</sup>) of C&D materials. Of these, we will reuse about 1 570 m<sup>3</sup> (87.2%) as fill in public filling areas<sup>1</sup>, and dispose of 230 m<sup>3</sup> (12.8%) at landfills. The notional cost of accommodating C&D waste at landfill sites is estimated to be \$28,750 for this project (based on a notional unit cost<sup>2</sup> of \$125/m<sup>3</sup>).

## LAND ACQUISITION

17. The project does not require land acquisition.

## BACKGROUND INFORMATION

18. We upgraded **25NM** to Category B in October 2001. We engaged consultants to undertake detailed design and tender documentation at a total cost of \$3.1 million and charged the amount to block allocation **Subhead 3100GX** "Project feasibility studies, minor investigations and consultants' fees for items in Category D of the Public Works Programme". The consultants have completed the detailed design and tender documents.

19. The proposed retro-fitting of air-conditioning system and general improvement works will not involve any tree removal or planting proposals.

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<sup>1</sup> A public filling area is a designated part of a development project that accepts public fill for reclamation purposes. Disposal of public fill in a public filling area requires a licence issued by the Director of Civil Engineering.

<sup>2</sup> This estimate has taken into account the cost for developing, operating and restoring the landfills after they are filled and the aftercare required. It does not include the land opportunity cost for existing landfill sites (which is estimated at \$90/m<sup>3</sup>), nor the cost to provide new landfills (which are likely to be more expensive) when the existing ones are filled. The notional cost estimate is for reference only and does not form part of this project estimate.

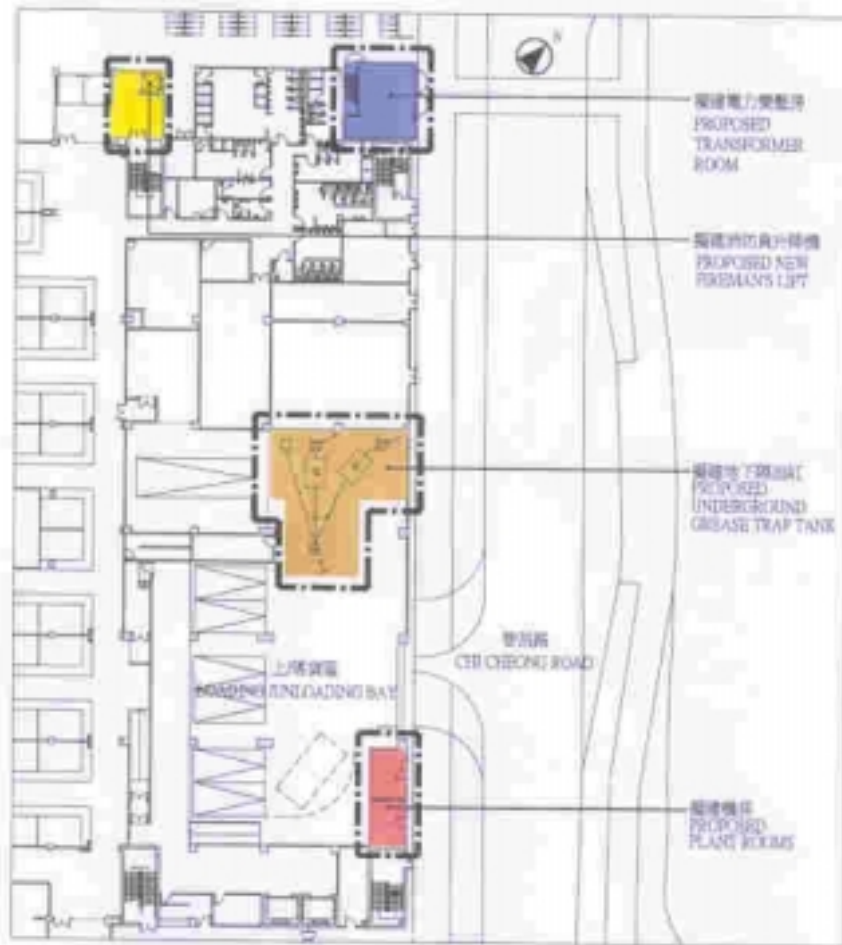
20. We estimate that the project will create about 130 jobs (115 for labourers and another 15 for professional/technical staff) providing a total employment of 1 500 man-months.

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Health, Welfare and Food Bureau  
June 2004



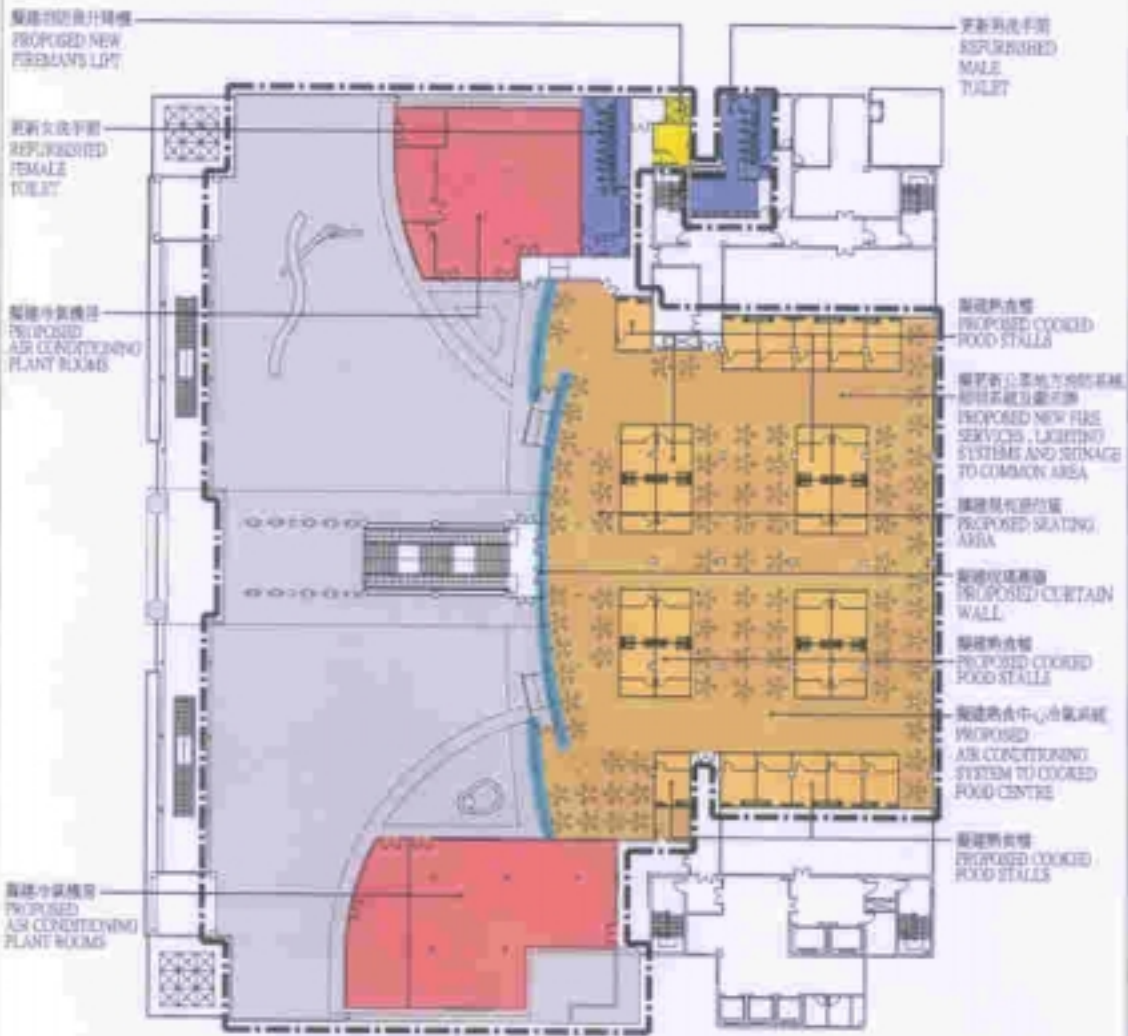
位置圖 LOCATION PLAN




地下局部平面圖 GROUND FLOOR PART PLAN

25/4/2014 上水石湖墟熟食中心 加裝空氣調節系統及一般改善工程 RETRO-FITTING OF AIR-CONDITIONING & GENERAL IMPROVEMENT WORKS AT SHEK WU HUI COOKED FOOD CENTRE, SHEUNG SHUI	Drawn by	SCR	Date	22/04/14	Drawing No.	25W-APT	Scale	1:100 (A4)
	Approved by	ALAKU	APP.	22/04/14	 ARCHITECTURAL SERVICES DEPARTMENT			
Office	LSD&SRM&A ARCHITECTS							






二樓平面圖 SECOND FLOOR PLAN

19/01/2016 上水石湖墟熟食中心 加裝空氣調節系統及一般改善工程 RETRO-FITTING OF AIR-CONDITIONING & GENERAL IMPROVEMENT WORKS AT SHEK WU HUI COOKED FOOD CENTRE, SHEUNG SHUI	繪圖員 J.L.H.	日期 12/06/16	項目編號 SWH-AR02	頁數 1/00 2/00
	校對員 ALAN LI	日期 12/06/16	 ARCHITECTURAL SERVICES DEPARTMENT	
校對員 GETH & ORANGE ARCHITECTS				

擬建議裝設空氣調節系統的熟食中心的電腦繪圖  
COMPUTER RENDERED DRAWINGS OF THE PROPOSED  
AIR-CONDITIONED COOKED FOOD CENTRE



No. 25NM 上水石圍墟熟食中心 加裝空氣調節系統及一般改善工程 RETRO-FITTING OF AIR-CONDITIONING & GENERAL IMPROVEMENT WORKS AT SHEK WU HUI COOKED FOOD CENTRE, SHEUNG SHUI	Drawn by	SCM	date	02/06/04	Drawing No.	25M-4902	Scale	1/75
	Approved by	KAN U	date	02/06/04	 ARCHITECTURAL SERVICES DEPARTMENT			
Office	LITH & ORANGE ARCHITECTS							

**25NM – Retro-fitting of air-conditioning and general improvement works at  
Shek Wu Hui Cooked Food Centre, Sheung Shui**

**Breakdown of the estimate for consultants' fees**

<b>Consultants' staff costs</b>		<b>Estimated man- months</b>	<b>Average MPS* salary point</b>	<b>Multiplier (Note 1)</b>	<b>Estimated fee (\$ million)</b>
(a)	Consultants' fees for construction stage				
(i)	Contract administration (Note 2)	—	—	—	1.4
	Professional Technical	—	—	—	1.6
(ii)	Resident site staff costs (Note 3)	77.3	14	1.6	2.3
<b>Total consultants' staff costs</b>					<hr/> 5.3 <hr/>

\*MPS = Master Pay Scale

**Notes**

1. A multiplier of 1.6 is applied to the average MPS point to estimate the cost of resident site staff supplied by the consultants. (As at 1 January 2004, MPS point 14 = \$18,603 per month.)
2. The consultants' staff cost for contract administration is calculated in accordance with the existing consultancy agreements for the provision of air-conditioning/other improvement works to existing public markets and cooked food centres. The assignment will only be executed subject to Finance Committee's approval to upgrade **25NM** to Category A.
3. The consultants' staff cost for site supervision is based on estimates prepared by the Director of Architectural Services. We will only know the actual man-months and actual costs after completion of the construction works.