

**For discussion
on 14 February 2006**

LegCo Panel on Food Safety and Environmental Hygiene

Supply of Chilled Pork from the Mainland

PURPOSE

This paper briefs Members on the further development of the proposal to obtain supply of chilled pork from the Mainland.

BACKGROUND

2. At the meeting of the Panel on Food Safety and Environmental Hygiene held on 11 January 2005, Members were informed of the monitoring system for imported chilled pork in Hong Kong and the discussion between the Food and Environmental Hygiene Department (FEHD) and the State General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) about the sanitary requirements and mechanism of supply of chilled pork from the Mainland to Hong Kong. Thereafter, FEHD has conducted a number of inspections to the facilities, operation, production process and the hygiene monitoring system of the chilled pork processing plants and their associated farms in Guangdong and Shenzhen based on the list provided by AQSIQ. Improvement suggestions were forwarded to the Mainland authority for action.

**LATEST POSITION ON PROPOSAL TO OBTAIN
SUPPLY OF CHILLED PORK FROM THE MAINLAND**

3. Further information including documentation of the improvements and information on laboratory support, testing methods and other arrangements has subsequently been received by FEHD. We are now ready to accept the supply of chilled pork from selected plants in the Mainland.

SEPARATION OF THE SALE OF FRESH AND CHILLED MEAT

4. There have been suggestions that the sale of fresh and chilled

meat (including pork, beef and mutton) should require two separate licences and be disallowed in the same premises. This will require amendment to the Public Health and Municipal Services Ordinance (Cap. 132). We have no policy objections to the proposal and we would liaise with the Department of Justice with a view to bringing the matter further. Under the proposed arrangement, there will be adverse impact on those traders who are now endorsed to sell both fresh and chilled meat. At present, there are a total of 330 food premises, namely 294 fresh provision shops (FPSs) (including 213 supermarkets) and 36 public market stalls, that are endorsed to sell both fresh and chilled meat.

ENHANCED CONTROL AT RETAIL LEVEL

5. Meanwhile, FEHD will continue to take enforcement actions against any FPS or public market stall for sale/display for sale of chilled meat as fresh meat by cancelling the FPS licence or terminating the market stall tenancy concerned. To enhance deterrence against such malpractice, FEHD has since June 2005 imposed additional requirements/conditions on FPS licences and tenancies in connection with the storage of chilled meat and display of legible and unobstructed notices providing information that imported chilled meat is sold on the premises. Failure to observe the relevant requirements/conditions will result in immediate cancellation of the FPS licence or termination of market stall tenancy. Furthermore, the Director of Food and Environmental Hygiene would not exercise his discretion to suspend the “immediate cancellation/termination” decision when the licensee/stall tenant lodges an appeal to the respective appeal tribunals against the decision.

ADVICE SOUGHT

6. Members are invited to advise whether the Administration should commence the supply of chilled pork from the Mainland to Hong Kong.

**Health, Welfare and Food Bureau
Food and Environmental Hygiene Department
February 2006**