

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

**Controlling officer:** the Director of Food and Environmental Hygiene will account for expenditure under this Head.

Estimate 2014–15 .....	<b>\$5,667.2m</b>
Establishment ceiling 2014–15 (notional annual mid-point salary value) representing an estimated 11 138 non-directorate posts as at 31 March 2014 rising by 30 posts to 11 168 posts as at 31 March 2015 .....	<b>\$2,813.7m</b>
In addition, there will be an estimated 15 directorate posts as at 31 March 2014 and as at 31 March 2015.	
Commitment balance .....	<b>\$203.7m</b>

### Controlling Officer's Report

#### Programmes

<b>Programme (1) Food Safety and Public Health</b>	This programme contributes to Policy Area 2: Agriculture, Fisheries and Food Safety (Secretary for Food and Health).
<b>Programme (2) Environmental Hygiene and Related Services</b>	These programmes contribute to Policy Area 32: Environmental Hygiene (Secretary for Food and Health).
<b>Programme (3) Market Management and Hawker Control</b>	
<b>Programme (4) Public Education and Community Involvement</b>	This programme contributes to Policy Area 2: Agriculture, Fisheries and Food Safety (Secretary for Food and Health) and Policy Area 32: Environmental Hygiene (Secretary for Food and Health).

#### Detail

##### Programme (1): Food Safety and Public Health

	2012–13 (Actual)	2013–14 (Original)	2013–14 (Revised)	<b>2014–15 (Estimate)</b>
Financial provision (\$m)	840.5	920.3	929.9 (+1.0%)	<b>972.2</b> (+4.5%)
				(or +5.6% on 2013–14 Original)

#### *Aim*

2 The aim is to ensure that food available for human consumption is wholesome, hygienic and safe; and to safeguard public health through testing and control of live food animals and effective pest control.

#### *Brief Description*

3 The work involves:

- conducting risk assessment on food and providing timely information to the public,
- investigating and managing food incidents,
- exercising import control on high-risk food and issuing health certificates for food exports,
- exercising import control on live food animals,
- conducting inspections and tests on live food animals at licensed slaughterhouses,
- providing meat inspection services at licensed slaughterhouses,
- conducting food surveillance at various points of the food chain and taking enforcement actions,
- promoting the Hazard Analysis and Critical Control Point (HACCP) approach to the trade and the adoption of HACCP-based food safety plans,
- ensuring pre-packaged food for sale is properly labelled,
- conducting risk assessment on pests affecting public health,

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

- taking control measures to prevent vector-borne diseases, and
  - investigating incidents of vector-borne diseases.
- 4 The key performance measures are:

### *Targets*

	Target	2012 (Actual)	2013 (Actual)	2014 (Plan)
initiating investigation of reports of food unfit for human consumption within 24 hours (%) .....	100	100	100	<b>100</b>
applications for import of game, meat and poultry to be processed within five working days (%) .....	98	100	100	<b>98</b>
applications for import of milk and milk products to be processed within 12 working days (%).....	98	100	100	<b>98</b>
applications for import of frozen confections to be processed within 12 working days (%).....	98	100	100	<b>98</b>
applications for export or re-export food health certificates to be processed within 12 working days (%) .....	98	100	100	<b>98</b>
issuing veterinary health certificates for export food containing animal products within two working days (%) .....	100	100	100	<b>100</b>
inspecting vehicles carrying poultry at Man Kam To (% of vehicles) .....	100	100	100	<b>100</b>
testing pigs for beta-agonists (% of lots) .....	98	100	100	<b>98</b>
conducting inspections of farms exporting food animals to Hong Kong (no. of farms).....	35	75	70	<b>65</b>
food surveillance through testing of food samples (no. of food samples tested per 1 000 population per year).....	8	9	9	<b>9</b>
initiating investigation of complaints about food labelling within three working days (%).....	100	100	100	<b>100</b>
initiating pest control measures within 24 hours upon receiving report of vector-borne diseases (%).....	100	100	100	<b>100</b>
dealing with complaints on wasps/bees infestation within six working days (%).....	100	100	100	<b>100</b>

### *Indicators*

	2012 (Actual)	2013 (Actual)	2014 (Estimate)
food complaints handled .....	5 261	5 005	<b>5 000</b>
applications for import of game, meat and poultry .....	2 943	3 257	<b>3 300</b>
applications for import of milk and milk products.....	310	401	<b>400</b>
applications for import of frozen confections .....	171	216	<b>220</b>
export or re-export food health certificates issued.....	256	308	<b>310</b>
veterinary health certificates for export food containing animal products issued.....	113	108	<b>110</b>
vehicles carrying poultry inspected at Man Kam To .....	2 191	2 324	<b>2 440</b>
blood samples taken from poultry for testing of avian influenza H5 antibodies .....	46 303	48 804	<b>51 200</b>
vehicles carrying vegetables inspected at Man Kam To Food Control Office.....	28 890	32 721	<b>33 000</b>
samples taken from food animals for testing of veterinary drug residues.....	56 084	55 152	<b>55 000</b>
food samples taken for testing.....	64 923 <sup>^</sup>	64 387 <sup>^</sup>	<b>65 000</b>
labels checked .....	55 200	55 150	<b>55 000</b>
HACCP seminars/workshops.....	33	33	<b>33</b>
poison treatments of rodent infestation in building blocks .....	46 983	46 196	<b>46 200</b>

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

	2012 (Actual)	2013 (Actual)	2014 (Estimate)
no. of trappings.....	55 814	53 236	<b>53 200</b>
mosquito breeding places eliminated.....	41 650	46 199	<b>46 200</b>
pest control surveys conducted.....	7 350	7 560	<b>7 500</b>

^ In addition to the 64 923 and 64 387 food samples tested in 2012 and 2013 respectively, another 50 414 samples and 56 382 samples have been taken from imported Japanese food for examination of radiation level in 2012 and 2013 respectively in connection with the Japan nuclear power plant incident in March 2011.

### *Matters Requiring Special Attention in 2014–15*

5 During 2014–15, the Department will:

- continue the laboratory analysis of the first Total Diet Study in Hong Kong to assess the risks of various food hazards,
- continue to assist the Food and Health Bureau (FHB) in preparing legislation to extend the existing import control regime for meat and poultry to cover poultry eggs,
- follow through the implementation of the Pesticide Residues in Food Regulation (Cap. 132CM) in August 2014,
- continue to assist FHB in refining the details of the proposed regulatory framework governing veterinary drug residues in food with reference to the Pesticide Residues in Food Regulation,
- continue to assist FHB in preparing legislation to regulate formula products and foods for infants and young children, and
- follow up on the proposals to introduce a mandatory pre-market safety assessment scheme for genetically modified food.

### **Programme (2): Environmental Hygiene and Related Services**

	2012–13 (Actual)	2013–14 (Original)	2013–14 (Revised)	2014–15 (Estimate)
Financial provision (\$m)	2,659.8	2,736.6	2,819.4 (+3.0%)	<b>2,997.5</b> (+6.3%)  (or +9.5% on 2013–14 Original)

### *Aim*

6 The aim is to provide quality environmental hygiene services and facilities, and to safeguard public health through licensing and regulation of licensed food premises.

### *Brief Description*

7 The work involves:

- providing efficient and effective public cleansing services, including street cleansing and household waste collection, and management of public cleansing facilities such as public toilets and refuse collection points;
- licensing and inspecting food premises, and taking law enforcement actions against unlicensed and unhygienic food premises;
- processing liquor licence applications and providing administrative support to the Liquor Licensing Board;
- licensing private swimming pools, commercial bathhouses, places of public entertainment, funeral parlours, karaoke establishments in restaurants and offensive trades, and taking law enforcement actions in relation to these activities;
- abating environmental nuisances relating to dripping air-conditioners and water seepage and cleaning up environmental hygiene blackspots; and
- managing cremation and burial facilities, including public cemeteries, crematoria and columbaria.

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

8 The key performance measures are:

### *Targets*

	Target	2012 (Actual)	2013 (Actual)	2014 (Plan)
<i>Cleansing</i>				
completion of 1st round street sweeping services on main roads before 9:00 a.m. to ensure removal of over-night street litter (%).....	99	100	100	99
<i>Licensing of food premises</i>				
holding of Application Vetting Panel meeting for restaurant licences within 20 working days from passing of initial screening (%).....	99	100	100	99
issuing of food business licences within seven working days from confirmation of compliance (%).....	99	100	100	99
issuing of provisional licences for restaurants and other food premises within one working day from receipt of acceptable Certificates of Compliance for submissions over the counter (%).....	99	100	99	99
issuing of liquor licences and club liquor licences within five working days from approval by Liquor Licensing Board (%).....	99	100	100	99
<i>Licensing of private swimming pools, commercial bathhouses, places of public entertainment, funeral parlours, offensive trades</i>				
issuing of Letters of Requirements within seven working days from clearance with concerned departments (%).....	98	100	100	98
issuing of licences within seven working days from confirmation of compliance (%).....	98	100	100	98
<i>Cemeteries and crematoria</i>				
booking of cremation sessions within 15 days (%).....	99	100	100	99
allocation of burial spaces on the day of application (%).....	99	100	100	99

### *Indicators*

	2012 (Actual)	2013 (Actual)	2014 (Estimate)
refuse collected (tonnes) .....	1 930 863	1 947 442	1 947 400
recurrent expenditure per tonne of refuse collected (\$)Δ.....	214	223	228
sludge collected by gully emptiers (tonnes).....	8 435	6 854	8 000
restaurant licences .....	11 834	12 086	12 100
other food-related licences (e.g. liquor, food factory, bakery).....	16 487	16 835	16 800
restricted food permits (e.g. sushi and milk).....	6 334	6 397	6 400
applications for food business licences.....	3 623	3 913	3 900
applications for restricted food permits.....	868	885	890
inspections to food premises .....	234 792	232 475	232 000
raids against illegal slaughtering.....	150	130#	110
prosecutions against food premises			
licensed.....	4 231	3 687	3 700
unlicensed.....	4 466	6 295β	6 300
food business licences suspended/cancelled.....	282	312β	300
courses/seminars for Hygiene Supervisors .....	113	113	113

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

	2012 (Actual)	2013 (Actual)	2014 (Estimate)
applications for private swimming pools, places of public entertainment and other licences (excluding applications for temporary licences).....	86	75	80
inspections conducted to private swimming pools, places of public entertainment, etc.....	13 773	13 305	13 300
no. of cremations provided			
body.....	39 494	38 914	39 200
skeletal.....	2 860	3 662	3 700
no. of burials conducted			
coffin.....	1 164	1 114	1 100
urn.....	900	1 173	1 000
exhumation permits issued.....	6 482	5 808	6 200

Δ The figures represent unit expenditure for the respective financial years ending 31 March.

# The decrease in the number of raids is due to a further reduction in the number of illegal slaughterhouses in 2012 and 2013.

β The increases in prosecutions against unlicensed food premises and in food business licences suspended/cancelled are attributable to the enhanced enforcement action taken against illegal extension of food business area.

### *Matters Requiring Special Attention in 2014–15*

9 During 2014–15, the Department will:

- continue to convert designated aqua privies into flushing toilets by phases,
- continue to take stringent enforcement actions against unlicensed food premises and food premises which pose immediate health hazards or with illegal extension of food business area,
- continue to assist FHB in following up on the proposals in the review of liquor licensing,
- continue to take forward plans and projects to provide more crematorium and columbarium facilities, and
- continue to assist FHB in formulating legislation to enhance regulation of private columbaria.

### **Programme (3): Market Management and Hawker Control**

	2012–13 (Actual)	2013–14 (Original)	2013–14 (Revised)	2014–15 (Estimate)
Financial provision (\$m)	1,479.0	1,518.8	1,573.4 (+3.6%)	1,671.2 (+6.2%)
				(or +10.0% on 2013–14 Original)

### *Aim*

10 The aim is to maintain a clean and hygienic environment in public markets and to control on-street hawking activities.

### *Brief Description*

11 The work involves:

- managing and maintaining public markets;
- inspecting markets to ensure cleanliness and compliance with tenancy requirements and conditions;
- controlling and containing on-street hawking activities and obstruction;
- managing licensed hawker pitches, hawker permitted places and hawker bazaars; and
- taking enforcement actions.

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

12 The key performance measures are:

### *Targets*

	Target	2012 (Actual)	2013 (Actual)	2014 (Plan)
markets with common parts cleansed at least three times a day (%) .....	100	100	100	100
stalls let (%)§ .....	80	89	90	85
responding to complaints against illegal hawking in built-up areas within 30 minutes (%) .....	97	98	99	98

§ In calculating the letting percentage, the number of stalls set aside for designated purposes has been included in the total number of stalls for letting.

### *Indicators*

	2012 (Actual)	2013 (Actual)	2014 (Estimate)
licensed hawkers			
fixed pitch hawkers .....	6 269	5 979	5 900
itinerant hawkers .....	470	455	440
estimated number of unlicensed hawkers .....	1 691	1 463	1 500
raids by Hawker Control Teams .....	119 712	118 894	119 000
joint operations against illegal hawking with other departments .....	1 614	1 867	1 900
hawker blackspots .....	45	45	45

### *Matters Requiring Special Attention in 2014–15*

13 During 2014–15, the Department will:

- continue to enhance the viability of public markets by improving management, upgrading facilities, providing a more flexible mix of trade, and carrying out promotional activities;
- assist FHB in developing proposals for improving the operating environment of public markets, taking into account the recommendations of the consultancy study commissioned in December 2013; and
- continue to take forward the assistance scheme for hawker licensees to improve the fire safety and operating environment of fixed-pitch hawker areas.

### **Programme (4): Public Education and Community Involvement**

	2012–13 (Actual)	2013–14 (Original)	2013–14 (Revised)	2014–15 (Estimate)
Financial provision (\$m)	25.2	24.8	25.1 (+1.2%)	26.3 (+4.8%)
				(or +6.0% on 2013–14 Original)

### *Aim*

14 The aim is to promote food safety and the maintenance of a hygienic environment through partnership with the community and a multi-media publicity campaign.

### *Brief Description*

15 The work involves:

- enhancing public awareness of the importance of food safety and empowering consumers to make informed choices,
- educating the public on their responsibility in maintaining a clean and hygienic living environment, and
- organising targeted public education and publicity programmes to mobilise community involvement and support for activities in keeping the environment clean.

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

16 The Department disseminates food safety and keep clean messages through television and radio Announcements in the Public Interest (APIs), banners, posters, publicity stickers, pamphlets, leaflets and a publicity vehicle. In addition, talks and support are given to cleansing campaign and work carried out by District Councils, non-governmental organisations, community groups and schools.

17 The key performance measures are:

### *Targets*

	Target	2012 (Actual)	2013 (Actual)	2014 (Plan)
primary and secondary schools approached for talks on food safety and environmental hygiene (%) .....	100	100	100	<b>100</b>
responding to requests for information/ talks on food safety and environmental hygiene within one week (%) .....	100	100	100	<b>100</b>
publicity campaigns .....	3	3	3	<b>3</b>

### *Indicators*

	2012 (Actual)	2013 (Actual)	2014 (Estimate)
seminars and activities for general public .....	1 388	1 390	<b>1 385</b>
television APIs .....	2	3	<b>2</b>
radio APIs .....	4	4	<b>3</b>
outreaching programmes targeted at schools .....	20	20	<b>20</b>
school talks on food safety and environmental hygiene .....	1 204	1 203	<b>1 200</b>

### *Matters Requiring Special Attention in 2014–15*

18 During 2014–15, the Department will:

- continue to promote the use of nutrition information on nutrition labelling; and
- continue the efforts in promoting public health and environmental hygiene education and food safety to the public, with special emphasis on domestic hygiene, through seminars and activities.

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

### ANALYSIS OF FINANCIAL PROVISION

Programme	2012-13 (Actual) (\$m)	2013-14 (Original) (\$m)	2013-14 (Revised) (\$m)	2014-15 (Estimate) (\$m)
(1) Food Safety and Public Health.....	840.5	920.3	929.9	972.2
(2) Environmental Hygiene and Related Services .....	2,659.8	2,736.6	2,819.4	2,997.5
(3) Market Management and Hawker Control.....	1,479.0	1,518.8	1,573.4	1,671.2
(4) Public Education and Community Involvement.....	25.2	24.8	25.1	26.3
	5,004.5	5,200.5	5,347.8 (+2.8%)	5,667.2 (+6.0%)
				(or +9.0% on 2013-14 Original)

#### Analysis of Financial and Staffing Provision

##### Programme (1)

Provision for 2014-15 is \$42.3 million (4.5%) higher than the revised estimate for 2013-14. This is mainly due to filling of vacancies, creation of new posts, increase in operating expenses for food safety and pest control and increase in capital expenditure such as replacement of gas chromatograph-tandem mass spectrometers and procurement of an integrated system of liquid chromatograph-tandem mass spectrometer. There will be an increase of five posts.

##### Programme (2)

Provision for 2014-15 is \$178.1 million (6.3%) higher than the revised estimate for 2013-14. This is mainly due to filling of vacancies, creation of new posts and increased operating expenses for environmental hygiene and related services. There will be a net increase of 23 posts.

##### Programme (3)

Provision for 2014-15 is \$97.8 million (6.2%) higher than the revised estimate for 2013-14. This is mainly due to increased operating expenses for market management and hawker control activities and increased capital expenditure on markets. There will be an increase of two posts.

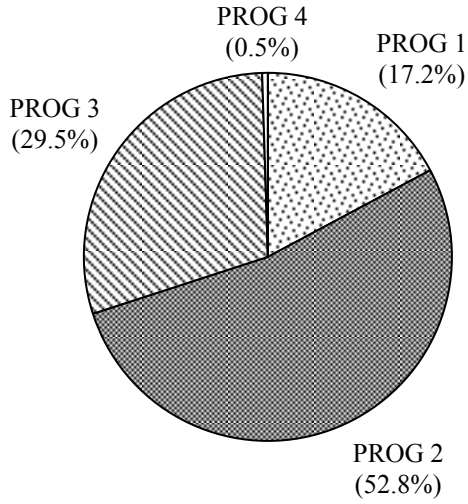
##### Programme (4)

Provision for 2014-15 is \$1.2 million (4.8%) higher than the revised estimate for 2013-14. This is mainly due to salary increment and increased operating expenses for public education and community involvement activities.

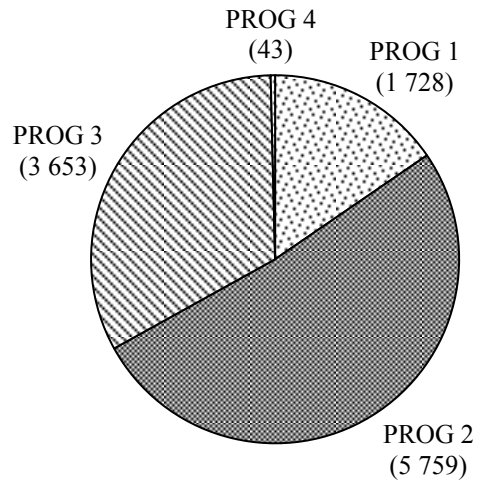


**Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT**

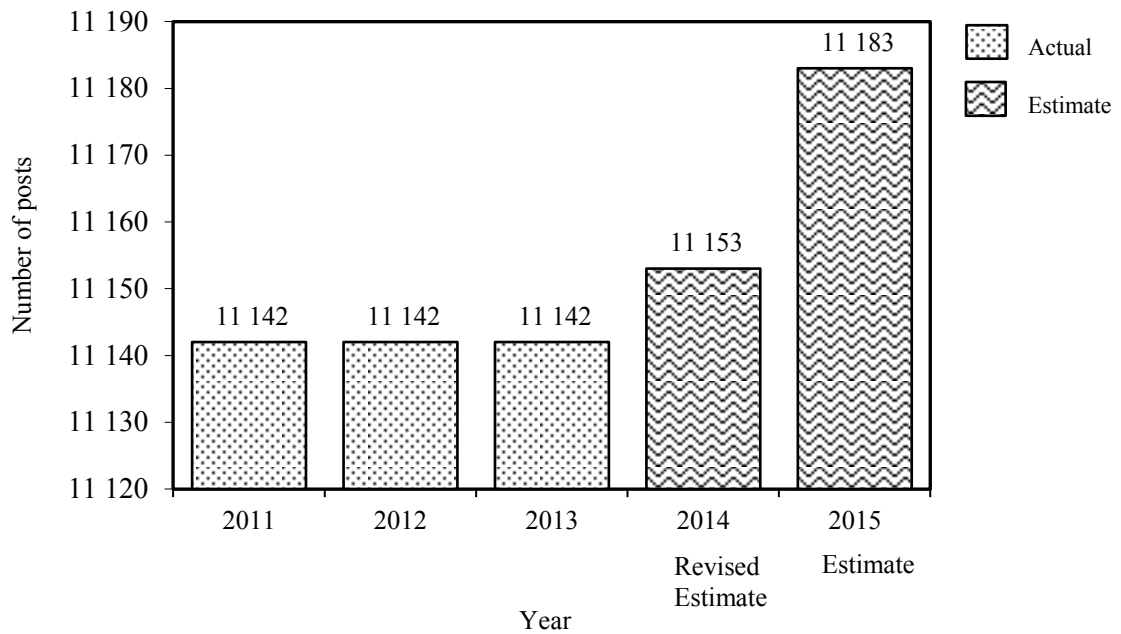
*Allocation of provision to programmes (2014-15)*



*Staff by programme (as at 31 March 2015)*



*Changes in the size of the establishment (as at 31 March)*



## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Sub-head (Code)	Actual expenditure 2012-13	Approved estimate 2013-14	Revised estimate 2013-14	<b>Estimate 2014-15</b>	
	\$'000	\$'000	\$'000	<b>\$'000</b>	
<b>Operating Account</b>					
Recurrent					
000	Operational expenses .....	4,971,318	5,162,186	5,278,075	<b>5,574,045</b>
	Total, Recurrent.....	<u>4,971,318</u>	<u>5,162,186</u>	<u>5,278,075</u>	<b><u>5,574,045</u></b>
Non-Recurrent					
700	General non-recurrent .....	720	—	38,000	<b>48,000</b>
	Total, Non-Recurrent.....	<u>720</u>	<u>—</u>	<u>38,000</u>	<b><u>48,000</u></b>
	Total, Operating Account .....	<u>4,972,038</u>	<u>5,162,186</u>	<u>5,316,075</u>	<b><u>5,622,045</u></b>
<b>Capital Account</b>					
Plant, Equipment and Works					
603	Plant, vehicles and equipment.....	6,071	8,900	2,300	<b>7,350</b>
661	Minor plant, vehicles and equipment (block vote).....	26,412	29,456	29,456	<b>37,827</b>
	Total, Plant, Equipment and Works.....	<u>32,483</u>	<u>38,356</u>	<u>31,756</u>	<b><u>45,177</u></b>
	Total, Capital Account.....	<u>32,483</u>	<u>38,356</u>	<u>31,756</u>	<b><u>45,177</u></b>
	Total Expenditure .....	<u><u>5,004,521</u></u>	<u><u>5,200,542</u></u>	<u><u>5,347,831</u></u>	<b><u><u>5,667,222</u></u></b>

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

### Details of Expenditure by Subhead

The estimate of the amount required in 2014–15 for the salaries and expenses of the Food and Environmental Hygiene Department is \$5,667,222,000. This represents an increase of \$319,391,000 over the revised estimate for 2013–14 and of \$662,701,000 over the actual expenditure in 2012–13.

#### *Operating Account*

##### Recurrent

**2** Provision of \$5,574,045,000 under *Subhead 000 Operational expenses* is for the salaries, allowances and other operating expenses of the Food and Environmental Hygiene Department.

**3** The establishment as at 31 March 2014 will be 11 153 permanent posts. A net increase of 30 posts in establishment is expected in 2014–15. Subject to certain conditions, the controlling officer may under delegated power create or delete non-directorate posts during 2014–15, but the notional annual mid-point salary value of all such posts must not exceed \$2,813,720,000.

**4** An analysis of the financial provision under *Subhead 000 Operational expenses* is as follows:

	2012–13 (Actual) (\$'000)	2013–14 (Original) (\$'000)	2013–14 (Revised) (\$'000)	<b>2014–15 (Estimate) (\$'000)</b>
Personal Emoluments				
- Salaries.....	2,570,656	2,630,189	2,699,397	<b>2,755,318</b>
- Allowances.....	30,329	26,269	31,392	<b>31,392</b>
- Job-related allowances.....	58,972	61,963	61,144	<b>61,144</b>
Personnel Related Expenses				
- Mandatory Provident Fund contribution.....	16,990	16,793	20,793	<b>18,311</b>
- Civil Service Provident Fund contribution.....	41,135	58,716	59,198	<b>83,651</b>
Departmental Expenses				
- General departmental expenses .....	2,253,000	2,367,976	2,405,773	<b>2,623,909</b>
Other Charges				
- Commonwealth War Graves Commission.....	236	280	378	<b>320</b>
	4,971,318	5,162,186	5,278,075	<b>5,574,045</b>

#### *Capital Account*

##### Plant, Equipment and Works

**5** Provision of \$37,827,000 under *Subhead 661 Minor plant, vehicles and equipment (block vote)* represents an increase of \$8,371,000 (28.4%) over the revised estimate for 2013–14. This is mainly due to increased funding requirement for replacement of minor plant and equipment.

## Head 49 — FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

### Commitments

Sub-head (Code)	Item (Code)	Ambit	Approved commitment	Accumulated expenditure to 31.3.2013	Revised estimated expenditure for 2013–14	Balance
			\$'000	\$'000	\$'000	\$'000
<b><i>Operating Account</i></b>						
700		<i>General non-recurrent</i>				
818		Assistance Scheme for Hawkers in Fixed-pitch Hawker Areas .....	230,000	—	38,000	192,000
			230,000	—	38,000	192,000
<b><i>Capital Account</i></b>						
603		<i>Plant, vehicles and equipment</i>				
808		Replacement of an integrated system of gas chromatograph-tandem mass spectrometer at Man Kam To Food Laboratory .....	2,100	—	—	2,100
862		Replacement of one set of gas chromatograph atomic emission detector with a gas chromatograph- tandem mass spectrometer system at Food Research Laboratory .....	2,200	—	—	2,200
864		Replacement of the water scrubber system at Sai Wan Ho Cooked Food Centre .....	2,900	—	—	2,900
881		Acquisition of an integrated system of liquid chromatograph-tandem mass spectrometer at Man Kam To Food Laboratory .....	4,500	—	—	4,500
			11,700	—	—	11,700
		Total .....	241,700	—	38,000	203,700