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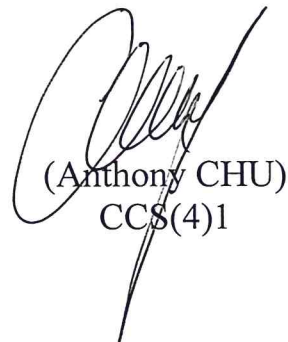
Date : 21 February 2019

Public Accounts Committee

**Public cooked food markets managed
by the Food and Environmental Hygiene Department**

According to the Government Minute in response to the Public Accounts Committee ("PAC") Report No. 69 which was laid in the Legislative Council in May 2018, the Food and Environmental Hygiene Department had made further progress in implementing measures to improve the operating environment of public cooked food venues (see the **Appendix** attached).

2. In a recent review on the outstanding matters arising from previous PAC reports, members expressed concern about the latest development of the subject, particularly the progress of the fire safety and electricity supply upgrading works in cooked food venues and the implementation of the ten-year Market Modernization Programme, which includes installation of air-conditioning systems in public markets. PAC has recommended that the issues be referred to the Panel on Food Safety and Environmental Hygiene for necessary follow-up actions.


(Anthony CHU)
CCS(4)1

Encl

**REPORT ON THE RESULTS OF VALUE FOR
MONEY AUDITS
(Report No. 67)**

MATTERS OUTSTANDING

~~**Buildings Department's actions on unauthorised building works**
(Paragraphs 3 to 5 of Part 3 of PAC Report No. 67)~~

Encl. 5 5. The Government has taken proactive and concrete actions to implement the recommendations made by the Audit and PAC on enforcement against unauthorised building works. Regarding the remaining recommendation contained in PAC Report No. 69, the progress is set out at Enclosure 5.

~~6. As all the follow-up actions will be implemented on an on-going basis, we recommend deleting this part from the next progress report.~~

Public cooked food markets managed by the Food and Environmental Hygiene Department

(Paragraphs 6 to 8 of Part 3 of PAC Report No. 67)

7. The Food and Environmental Hygiene Department (FEHD) has made further progress in implementing measures to improve the operating environment of public cooked food venues. The latest progress is reported below.

Installation of Fire Safety Measures and Upgrading of Electricity Supply

8. FEHD is committed to improving fire safety and upgrading electricity supply in public cooked food venues under its management, and has set up an inter-departmental working group with Architectural Services Department (ArchSD) and Electrical and Mechanical Services Department to follow up the Audit's recommendations for the installation of six minimum fire safety measures¹ in these venues. All 72 public cooked food venues are now provided with portable fire extinguishers, emergency lighting, manual fire alarms and automatic cut-off device for mechanical ventilating system where applicable. 46 cooked food venues

¹ Six minimum fire safety measures are –

- (a) portable fire extinguisher;
- (b) emergency lighting;
- (c) manual fire alarm;
- (d) automatic cut-off device for mechanical ventilating systems;
- (e) automatic sprinkler system; and
- (f) fire hydrant and hose reel system.

have been equipped with automatic sprinkler system, and 52 with fire hydrant and hose reel (FH/HR) system. We would continue our work to provide automatic sprinkler system and FH/HR system for the rest of the cooked food venues as far as practicable. Installation works are in progress/under planning for the last batch of 17 cooked food venues where fire safety upgrading works are required.

9. FEHD consulted Fire Services Department (FSD) and has carried out measures to enhance the fire safety awareness of the market staff and operators of these cooked food venues, such as displaying fire safety tips at conspicuous locations of cooked food venues and organising fire drills and fire safety talks annually. Moreover, in January 2018, FEHD reminded tenants to be cautious with fire risk again with advisory letters attached with relevant fire safety tips and guidelines on safe use of electrical appliances. FEHD has also issued warnings to stall tenants on irregularities which may lead to termination of tenancy agreement.

10. On electricity supply for public cooked food venues, in view of the technical or site constraints involved in carrying out power upgrading works in existing venues, FEHD would try on a best endeavour basis to bring the electricity supply of the cooked food markets (CFMs)/cooked food centres (CFCs) on par with the latest standard of 60A/3-phase for each stall. So far, electricity upgrading works for five venues had been completed. Due to space constraints for building new transformer rooms and/or other technical problems in upgrading the existing main switchboards, power upgrading works would not be practically feasible for four venues. Electricity upgrading works are in progress/under planning for 25 other venues.

11. As the above improvement measures will be implemented on an on-going basis, we recommend deleting the relevant parts from the next progress report.

Retrofitting of Air-conditioning System

12. In his Budget Speech delivered in February 2018, the Financial Secretary announced that \$2 billion would be earmarked for implementing a Market Modernisation Programme (MMP) over the next ten years. This will entail a comprehensive review of public markets (including public CFMs) managed by FEHD, and improvement works including early installation of air-conditioning (A/C) systems, major overhaul or redevelopment, with a view to improving the operating environment of the markets and putting the land resources to most gainful use. The project scope may include A/C, re-design and re-zoning of stalls, re-configuration of layout, drainage improvement, upgrading works for fire services installations, electricity supply, toilet facilities, ventilation, lighting, signage, replacement of floor tiles, provision of barrier free access, façade and external wall decoration, lifts and escalators, etc. as appropriate. A dedicated team has been set up in FEHD to take forward the MMP and other reviews.

13. There is no pre-set limit on the number of markets that may benefit from the dedicated funding, which would depend on the actual circumstances of individual markets interested, scope and complexity of works proposed, and the mix of projects agreed over time. Public markets would be considered with regard to the physical condition of the markets concerned, their geographical location and distribution, business viability, tenants' readiness, etc.

14. With respect to the progress in taking forward the 11 markets/CFCs which have secured the requisite support from the tenants for installing A/C systems, we have obtained the support from the LegCo's Panel on Food Safety and Environmental Hygiene (FSEH Panel) in March 2018 on the proposal regarding Tai Wai Market. We will seek funding approval from the Finance Committee (FC) in accordance with the established mechanism. The remaining ten markets/CFCs are at different stages of technical studies or engagement with tenants on the scope of works and related issues.

15. As all the above improvement measures will be implemented on an on-going basis, and the FSEH Panel has formed a subcommittee to deliberate issues relating to the development and modernization of public markets, including public CFMs, we recommend that the relevant parts be deleted from the next progress report.

~~**Management of water supply and demand**~~
(Paragraphs 9 to 11 of Part 3 of PAC Report No. 67)

Encl. 6 16. The Water Supplies Department has been taking follow-up actions as appropriate to address Audit's recommendations. A summary of progress of the outstanding items is set out in Enclosure 6.

~~**Planning, construction and redevelopment of public rental housing flats**~~
(Paragraphs 3 to 5 of Part 4 of PAC Report No. 67)

Encl. 7 17. The Housing Department (HD) has taken appropriate actions to follow up on the subjects reported to PAC of the LegCo. A summary of the progress of implementing the recommendations is set out at Enclosure 7. As all the recommended measures have been completed or will be implemented on an on-going basis, we recommend that this part should be deleted from the next progress report.