

立法會 *Legislative Council*

LC Paper No. CB(2)1873/2025

Ref : CB2/PL/FE

Report of the Panel on Food Safety and Environmental Hygiene for submission to the Legislative Council

Purpose

This report gives an account of the work of the Panel on Food Safety and Environmental Hygiene (“the Panel”) during the 2025 legislative session. It will be tabled at the meeting of the Legislative Council (“LegCo”) on 15 October 2025 in accordance with Rule 77(14) of the Rules of Procedure.

The Panel

2. The Panel was formed by resolution of LegCo on 8 July 1998 and as amended on 20 December 2000, 9 October 2002, 11 July 2007, 2 July 2008 and 26 October 2022 for the purpose of monitoring and examining Government policies and issues of public concern relating to food safety, environmental hygiene and agriculture and fisheries. The terms of reference of the Panel are in [Appendix 1](#).

3. The Panel comprises 16 Members, with Hon Tommy CHEUNG Yu-yan and Hon Steven HO Chun-yin elected as Chairman and Deputy Chairman respectively. The membership list of the Panel is in [Appendix 2](#).

Major work

Food safety

Food Surveillance Programme 2024

4. The Panel acknowledged the food surveillance work of the Centre for Food Safety (“CFS”) under the Food and Environmental Hygiene Department (“FEHD”). In light of the increasing volume of food imported

across the boundary and through online platforms, as well as the growing diversity of relevant means of delivery, members urged CFS to adjust its food surveillance strategy in a timely manner to ensure compliance of cross-boundary and online food purchases with Hong Kong's food safety standards and labelling legislation, thereby safeguarding food safety. The Administration advised that, pursuant to the Imported Game, Meat, Poultry and Eggs Regulations (Cap. 132AK), imported game, meat, poultry and eggs, whether for personal use or not, had to be accompanied by a health certificate issued by the issuing entity of the place of origin or written permission from FEHD. CFS would continue to take enforcement action and enhance publicity in accordance with the above regulations and persistently monitor the safety of food put up for sale online. In 2024, the overall satisfactory rate of the online food samples tested by CFS was about 99.9%.

5. Members considered that Hong Kong's food safety standards for hairy crabs were more stringent than those of other countries and regions. Under the current circumstances, suppliers would tranship hairy crabs through other countries or regions into Hong Kong, which could also lead to illegal importation issues and pose food safety risks. Members urged the Administration to examine the relevant food safety standards and expedite discussion with the General Administration of Customs of the People's Republic of China on arrangements for direct importation of hairy crabs from the Mainland. The Administration advised that it would report to the Panel in due course on any progress in discussion. It emphasized that Hong Kong's food safety standards for hairy crabs were established based on scientific analysis, and CFS applied the same testing standards and methods on all imported hairy crabs regardless of their origin. Over the past eight years, all hairy crab samples taken by CFS at the import and retail levels had passed testing, indicating no concern about the standards being too stringent. Meanwhile, CFS and relevant law enforcement agencies would continue to step up joint operations to intercept illegally imported hairy crabs.

The Second Hong Kong Total Diet Study

6. Members noted that the Total Diet Study was an internationally recognized approach to estimate dietary exposure levels of the overall population and population subgroups to a range of chemical substances of potential food safety concern and to assess the associated health risks. In order to conduct the Second Hong Kong Total Diet Study ("2nd HKTDS"), CFS collected food samples from various retail premises across different districts and online sales platforms in Hong Kong, and then pooled the individually prepared samples to form composite samples for laboratory analysis. Members were particularly concerned about how the health risks posed by foods imported across boundaries via online sales channels were monitored. The Administration advised that as CFS conducted 2nd HKTDS

for the purpose of understanding the dietary exposure of the public to chemicals across the total diet, it would analyze food samples from retail premises/restaurants and online sales platforms collectively. Furthermore, CFS would continue to implement the Food Surveillance Programme, taking food samples at the import, wholesale and retail levels, including food purchased from online sales platforms, for testing under a risk-based principle.

7. Given that CFS would publish 2nd HKTDS findings via its dedicated webpages, media briefings, and press releases, and also in scientific journals as appropriate, members suggested that the Administration should place such information prominently on CFS's website to attract and facilitate public access. Members also suggested that the Administration should explain to the public, through schools and more other channels, the daily intake limits for the food types covered in the study and provide further dietary advice (such as whether meal timing and frequency would affect health) to facilitate public understanding and adoption of healthy dietary practices. The Administration advised that it would examine in due course how to enhance public education and publicity efforts related to the study.

Proposed amendments to the Food Adulteration (Metallic Contamination) Regulations (Cap. 132V)

8. The Panel generally supported the latest proposed legislative amendments to the Food Adulteration (Metallic Contamination) Regulations (Cap. 132V), which the Administration put forward after considering the views of members and other stakeholders.¹ Members were concerned whether the proposed increase of the maximum levels for methylmercury in tuna, alfonsino, marlin, shark, orange roughy and pink cusk-eel would increase food safety risks.

9. The Administration advised that the proposal to revise the maximum levels of methylmercury for the aforesaid six specified predatory fish species was made with reference to the latest standards set by the Codex Alimentarius Commission.² Since the dietary exposure to methylmercury

¹ Regarding the proposed amendments to the Food Adulteration (Metallic Contamination) Regulations, the Administration consulted members at the Panel meeting in October 2024 before conducting a two-month public consultation from 16 December 2024 to 16 February 2025.

² The Codex Alimentarius Commission ("Codex"), established by the Food and Agriculture Organization of the United Nations and the World Health Organization in 1960s, is the single most important international source of reference for consumers, food producers, processors, food control agencies and the international trade in developing food associated standards. As of April 2025, Codex has 188 member countries and 1 member organization (the European Union) and is recognized by the World Trade Organization as the standard-setting body for food safety.

from consumption of the aforementioned fish species was only about 3% of the total dietary exposure to methylmercury in Hong Kong, the Administration expected that increasing the maximum levels was unlikely to have a significant impact on the population's exposure to methylmercury. It would continue to provide dietary advice to local population, especially those groups (e.g. pregnant women) who might be at a higher risk from methylmercury exposure. The Food Adulteration (Metallic Contamination) (Amendment) Regulation 2025 for the implementation of the above amendments was gazetted on 27 June 2025 and tabled in LegCo on 2 July 2025. The amended Regulations came into operation on 5 September 2025.

Proposal on regulation of konjac-containing jelly confectionery

10. Members generally supported the Administration's proposed amendments to the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W), which stipulated that jelly confectionery that was pre-packaged food and that was packed in a mini-cup-shaped container must not contain konjac if the height or width of the container did not exceed 45mm, and that the outermost layer of packaging for sale of pre-packaged jelly confectionery containing konjac must comply with labelling requirements. Members were concerned that regulation solely based on product dimensions could not entirely eliminate the potential choking risks associated with the products. Members also urged the Administration to collect statistics on choking accidents caused by konjac jellies, so as to provide a scientific basis for relevant reviews and risk assessments in future.

11. The Administration explained that children and elderly were particularly susceptible to choking accidents when consuming mini-cup konjac jelly due to its mode of consumption and jelly texture. Having reviewed the potential choking risks associated with the consumption of mini-cup konjac-containing jelly confectionery products and the regulatory approaches adopted by major economies towards such products, and conducted risk assessments, the Administration proposed legislative amendments with a view to strengthening the regulation of konjac jelly. The Food and Drugs (Composition and Labelling) (Amendment) Regulation 2025 for the implementation of the above amendments was gazetted on 18 July 2025 and tabled in LegCo on 23 July 2025. To allow sufficient time for the trade to adapt to the new requirements, the amended Regulations would take effect on 1 April 2026. At the request of members, the Administration agreed to report to the Panel in writing in regard to the regulation of konjac jelly about one to one and a half years after the commencement of the amended Regulations.

Development of agriculture and fisheries industries

Branding and promotion of high-quality local agricultural and fisheries products

12. Members noted that the Agriculture, Fisheries and Conservation Department (“AFCD”) planned to establish a unified new brand for high-quality local agricultural and fisheries (“A&F”) products in 2025-2026 to enhance product awareness and market competitiveness. They suggested that the Administration should collaborate with experts or enterprises possessing extensive experience in product branding and promotion to promote the products. The Administration advised that AFCD, together with the local certification body and A&F organizations, was carrying out initial preparatory work. AFCD would also set up a new “Subcommittee on Branding and Promotion” under the Advisory Committee on Agriculture and Fisheries in 2025 to advise on the formulation of promotion strategies for local A&F products and consolidate suggestions from relevant sectors, such as the A&F sectors.

13. Members suggested that the Administration should draw on the practices of other places to promote local A&F products to a variety of local and non-local target customer groups through more diversified publicity and promotion channels, such as developing fish wholesale markets into tourist attractions, organizing cooking contests, and conducting livestreaming promotional activities on Mainland e-commerce platforms. Regarding sales channels, members expected the Administration to seek collaboration with relevant Mainland departments in exploring to (a) establish uniform standards for the quality and safety of processed A&F products in Greater Bay Area (“GBA”) cities, and (b) gradually expand the Mainland and Hong Kong Closer Economic Partnership Arrangement to facilitate the export of fresh A&F products from Hong Kong to the Mainland. The Administration advised that, in addition to taking further steps to identify online and offline sales channels, AFCD would discuss matters related to the branding and promotion of Hong Kong’s A&F products with relevant operators and other stakeholders in GBA in due course.

Sustainable development of pond fish culture

14. The Panel concurred with the Administration’s direction and measures to promote the sustainable development of pond fish culture. As most of the fish farmers operated individually with traditional culture practices, members made suggestions on how to incentivize fish farmers to invest in the development of a modernized mode of operation, including (a) improving the sales chain for local freshwater fish products; (b) developing more product types (e.g. ready-to-cook food products); and (c) stimulating product demand by exploring markets in GBA and outside

Hong Kong, thereby increasing fish farmers' income and encouraging them to adopt high-density, high-tech and high-yield aquaculture operations. Moreover, members considered that attracting new blood to the trade and providing start-up capital was also crucial for its development.

15. The Administration advised that, through the Sustainable Fisheries Development Fund, it would continue to financially support fish farmers in adopting advanced fisheries technologies. In addition, it would develop the Sam Po Shue Wetland Conservation Park as a pilot for the development of modernized aquaculture, and continue to use the Au Tau Fisheries Office in Yuen Long as a demonstration point to promote modernized aquaculture equipment and a smart aquaculture management platform to the industry. It would also establish a unified new brand and dedicated retail outlets for high-quality local A&F products, including local freshwater fish. As regards the training of talents, it was actively co-operating with local higher education institutions, research institutions, trade organizations, etc. in organizing training courses and talks to cultivate new blood for the aquaculture sector.

Leisure farming and fisheries

16. AFCD launched the "Agri enJoy" Scheme in June 2024 to assist farms mainly engaged in commercial agricultural production to offer leisure activities as their ancillary businesses. Members were pleased to note that, since April 2025, following consultation with members and the industry, the Administration had allowed "Agri enJoy" farms issued with a food factory licence to add other food ingredients and toppings to prepare dishes mainly with self-grown crops, and to use food ingredients from licensed food factories to assist in the production of dessert mainly with self-grown crops, as well as using electrical appliances to prepare bakery products mainly with self-grown crops. Members suggested that the Administration should further relax relevant restrictions to enable farms to offer more diverse food options to visitors. They were also concerned that while the annual fee for the grant or renewal of a full licence for a food factory with a floor area not exceeding 100 square metres was currently \$3,740, the food factories of these "Agri enJoy" farms generally had a floor area of less than 30 square metres. Members urged the Administration to review the fee structure for the above licences, so as to alleviate the financial pressure on the farmers concerned. The Administration advised that it would continue to communicate with the trade and explore how to further enhance the "Agri enJoy" Scheme in due course.

17. Members supported AFCD's plan to launch the "Fish enJoy" Scheme in the third quarter of 2025 to promote the development of leisure fisheries. In order to assist capture fishermen in switching to and developing leisure fisheries, members urged the Administration to expedite the feasibility study of allowing "dual uses" of Class III fishing vessels, and

to consider allowing “dual-use” fishing vessels to conduct demonstrations of traditional fishing operations in the waters of marine parks, so as to add tourism elements and minimize impacts on other marine operators. The Administration advised that, following multiple discussions between AFCD and the Marine Department, it was inclined to conduct a technical feasibility study on using fishing vessels between 15 and 20 metres in length with relatively simple operational modes. Relevant departments would continue to communicate closely on the requirements and implementation arrangements for “dual uses”, and would consult the Panel and other stakeholders in due course.

Urban farming

18. The Panel supported the Administration in actively promoting the development of urban farming and was pleased to note that it had allocated a suitable site in Ma On Shan Sai Sha Road Garden for setting up the first urban farm pilot project (“the pilot project”). Members suggested that the Administration should enhance participation from different sectors of community and step up promotion of the agricultural products from the project, thus enabling both the pilot project and urban farming to develop towards industrialization. Having regard to the complex procedures and high cost involved in the development of urban farms, members urged the Administration to consider re-planning the use of vacant stalls in public markets, vacant school premises, and idle land for development of urban farms by the trade upon application. Members also suggested that the Administration should introduce measures to encourage business enterprises to incorporate urban farming projects into their property developments, green belts and rooftops of existing buildings.

19. The Administration advised that it would require the operators of the pilot project to organize diverse activities such as guided farm tours and farming experiences to attract public participation. According to the initial idea, products from the pilot project could be sold on a “harvest-to-sale” basis or through retail outlets. Should the pilot project join the the Accredited Farm Scheme jointly run by AFCD and the Vegetable Marketing Organization, AFCD would endeavour to include its products into the unified new brand for high-quality local A&F products to be established, thereby enhancing their competitiveness. Furthermore, AFCD would continue to identify suitable locations within parks/public spaces across districts to set up urban farm pilot projects, with a view to identifying viable models for the development of urban farms to serve as reference for the trade. In order to attract more business enterprises to engage in the development, the Administration would examine how to reduce the time and construction cost needed for developing urban farms. It would also explore the possibility of incorporating urban farming facilities into the assessment scheme of the Building Environmental Assessment Method Plus (“BEAM

Plus”), thus encouraging business enterprises to integrate elements of urban farming when planning property development projects, so as to achieve a specific rating under BEAM Plus and apply for gross floor area concessions for the facilities.

Prevention and control of mosquito infestation

20. The Panel expressed strong appreciation for the swift implementation of a number of enhanced anti-mosquito measures and public health emergency preparedness measures by various government departments in response to chikungunya fever (“CF”)³. To reduce the risk of local transmission of CF, members urged the Administration to further strengthen inspections and mosquito prevention and control efforts targeting high-risk and high-pedestrian-flow locations, particularly construction sites, country parks, “three-nil” buildings, public bus stops, etc. In addition, members suggested that the Administration should actively introduce new biological technologies and methods, such as piloting the approach of “using mosquitoes to kill mosquitoes” and utilizing artificial intelligence (“AI”) technology to predict and eliminate mosquito infestation, to enhance the effectiveness of mosquito prevention and control.

21. The Administration advised that FEHD had convened special meetings of the inter-departmental task forces on anti-mosquito work across districts to coordinate various departments and stakeholders in carrying out mosquito control operations, including strengthening inspections at high-risk locations. If accumulation of water was detected, FEHD might issue statutory notices in accordance with Section 27 of the Public Health and Municipal Services Ordinance (Cap. 132) to require persons-in-charge of premises to follow up. In case of non-compliance, FEHD would take enforcement action in a timely manner. FEHD would also work with District Offices to assist in mosquito prevention and control at locations with infestation issues, such as “three-nil” buildings. All relevant departments would continue to carry out mosquito prevention and control work at their respective venues and premises. To enhance the effectiveness of the relevant work, the Administration planned to initiate study and preparatory work for a trial of “using mosquitoes to kill mosquitoes”, and would continue to monitor and introduce new technologies and methods applicable to Hong Kong for mosquito prevention and control in a timely manner.

³ CF is a mosquito-borne viral disease that is primarily transmitted to humans through the bite of female Aedes mosquitoes carrying the CF virus (Aedes albopictus is a mosquito commonly found in the locality), and is not transmitted from person to person. When a patient suffering from CF is bitten by a vector mosquito, the mosquito may be infected and it may spread the disease by biting other people. As of 2 October 2025, Hong Kong has recorded a cumulative total of 24 imported cases of CF this year, with no local cases reported.

Regulation of life-saving attendants at private swimming pools

22. In order to strengthen the regulation of life-saving attendants at licensed private swimming pools (“licensed swimming pools”) and prevent the employment of unqualified life-saving attendants at licensed swimming pools, FEHD introduced a series of enhancement measures in May 2025, mainly on the following three areas: (a) requiring swimming pool licensees to perform their responsibilities; (b) stepping up inspections and penalties; and (c) enhancing collaboration with other departments and organizations. Members welcomed the Administration’s introduction of new measures to safeguard the safety of swimming pool users. Regarding FEHD’s practice of submitting information on Pool Lifeguard Awards of life-saving attendants on duty as recorded by relevant licensees to the Hong Kong China Life Saving Society for verification after inspections, members considered that the Administration should explore the feasibility of establishing and publishing a register of qualified life-saving attendants to save time and expenses in accessing such information and facilitate verification of life-saving attendants’ qualifications by licensees and other stakeholders as necessary. Furthermore, members suggested that the Administration should introduce and promote AI tools to enhance life-saving services, while possibly reducing the demand for life-saving attendants at licensed and public swimming pools.

23. The Administration advised that an AI drowning detection system was being trialled at some swimming pools. FEHD would continue liaising with the Leisure and Cultural Services Department to assess in a timely manner the feasibility of applying the AI system to licensed swimming pools. The Administration would also study in a timely manner members’ suggestion regarding the establishment of a register of qualified life-saving attendants.

Registered Fire Engineer Scheme

24. The Panel generally supported the first-phase implementation of the Registered Fire Engineer Scheme (“the RFE Scheme”) by the Fire Services Department (“FSD”) in relation to licence applications from food businesses regulated under the Food Business Regulation (Cap. 132X), which allowed applicants for licences of the prescribed premises to choose the fire safety risk assessment and certification services provided by Registered Fire Engineers (“RFEs”) or continue to use FSD’s services. Members expressed concern about the supply of RFEs and service fees. The Administration advised that, based on the average number of about 2 500 applications for food business licences received by FEHD each year, it was believed that the manpower of RFEs would be sufficient to meet service demand during the first phase of the RFE Scheme. As for fees, taking a restaurant with an area of about 250 square metres as an example, it

was estimated that the fee for engaging an RFE to provide the relevant services would be around \$110,000 and the entire fire safety risk assessment and certificate issuance process (“the entire process”) would take about four working days to complete. The Administration emphasized that the level of fees to be charged by RFEs would be determined by the market forces of demand and supply. After the roll-out of the Scheme, FSD would maintain its existing services to the licence applicants of the prescribed premises (currently charging at \$4,370) and continue to meet the relevant service indicators (i.e. completion of the entire process around 30 working days), meaning that businesses would be free to choose between using the services provided by FSD or RFEs.

25. Members noted that at the initial stage of implementation of the RFE Scheme, FSD would conduct audit inspections on at least 70% of premises for which RFEs had issued certificates, so as to ensure the quality of their work. Members were concerned about how to enhance the effectiveness of audit inspections in order to take forward the implementation of the next phase of the scheme. The Administration advised that each case involving audit inspection took approximately three working days to complete. During audit inspections on selected premises, should an RFE be found to have simultaneously carried out fire safety risk assessment and issued a certificate for a licensed premises, FSD would conduct targeted spot checks. FSD would also consider multiple factors affecting the fire risk of the premises concerned, including the mode of operation and the layout of the premises. FSD would conduct a preliminary review of the first phase of the Scheme after about one year of implementation and consider extending the Scheme to other types of licensed premises in a timely manner.

Promotion of green burial

26. The Panel acknowledged the Administration’s efforts in promoting green burial. Members considered that in order to further increase the utilization rate of green burial, the Administration should (a) step up promotion at the district level by explaining relevant information to the elderly to address their concerns about whether green burial would be disrespectful to the deceased and affect future generations’ worship practices; and (b) extend the free ferry service currently provided every Saturday to Sundays so as to offer greater convenience to those members of the public in need of travelling to the designated waters for scattering cremated ashes. The Administration advised that over the past three years, there was an annual average of about 1 000 cases using the free ferry service for scattering ashes at sea, accounting for 82% of the total service quota. Emphasizing that promotion of green burial was a process to gradually bring about the change of social norms and conventions, the Administration would continuously enhance relevant facilities and services and step up

promotional efforts in the hope that green burial would steadily become the mainstream method of handling cremated ashes.

27. Members noted that, in addition to vigorously promoting green burial, the Administration was taking forward a number of columbarium development projects, with a view to securing a stable medium and long-term supply of public niches. Members suggested that the Administration should provide incentives to encourage members of the public to dispose of cremated ashes already interred in public niches by green burial instead and return the niches for reallocation, thereby reducing the demand for new niches. The Administration advised that under the existing arrangement, members of the public applying for extension of the interment period of a public niche could indicate on the relevant form that should they no longer wish to seek extension, the ashes of the deceased would be disposed of by green burial or other means.

Quarantine arrangement for imported cats and dogs and the microchip standard for dogs

28. To further facilitate the movement of dogs into and out of Hong Kong, the Panel supported the Administration's proposed legislative amendments to introduce the International Organization for Standardization standard microchip for dog identification purposes and as evidence that the dog had been vaccinated against rabies. Members also welcomed AFCD's enhancement of the quarantine arrangement for imported cats and dogs, whereby Group IIIA was introduced in December 2024. As long as cats and dogs imported from Group IIIA places met the relevant quarantine requirements and held an animal health certificate issued by an official veterinarian from the place, the quarantine period upon arrival in Hong Kong would be significantly reduced from 120 days to 30 days. Members were pleased to note that the Mainland had joined Group IIIA on 3 June 2025. They suggested that the Administration should consider further shortening the quarantine period to less than 30 days for cats and dogs from specific Mainland provinces and municipalities with a lower risk of rabies, or even permitting direct importation of Mainland cats and dogs to Hong Kong upon completion in the Mainland of a quarantine arrangement recognized by Hong Kong, so as to facilitate the flow of people and integration between the two sides.

29. The Administration advised that under effective control measures, Hong Kong had long been widely recognized as a rabies-free place by other places, so animals of Hong Kong generally faced less stringent quarantine requirements when entering other places. The Administration would make close reference to the latest situation of animal diseases published by the World Organisation for Animal Health and enhance the relevant quarantine requirements for imported cats and dogs in due course in the light of factors

such as operational experience and risk assessment.

30. Members urged the Administration to consider progressively relaxing the regulatory requirement under the Food Business Regulation (Cap. 132X) prohibiting dogs (except guide dogs) from entering restaurants, and to explore piloting a licensing scheme for pet-friendly food premises to actively promote pet-inclusive culture. The Chief Executive announced in the 2025 Policy Address that the Government would introduce a licensing arrangement allowing operators to let dogs enter their food premises. Clear signage would be put up by permitted restaurants, so that customers knew dogs were allowed. FEHD would launch the relevant measures in 2026, anticipating to approve the first batch of applications by mid-2026.

Establishment proposal discussed

31. In this session, the Panel discussed the creation of a time-limited supernumerary directorate post in FEHD for overseeing private columbaria and planning of municipal infrastructure projects.⁴

Meetings held

32. During the period between January and September 2025, the Panel held a total of nine meetings. The Panel had scheduled another meeting on 6 October 2025 to discuss (a) leveraging technology to enhance environmental hygiene, and (b) new fish culture zones.

Council Business Divisions
Legislative Council Secretariat
6 October 2025

⁴ The establishment proposal (i.e. EC(2025-26)9) was endorsed by the Establishment Subcommittee on 25 June 2025 and approved by the Finance Committee on 11 July 2025.

Legislative Council

Panel on Food Safety and Environmental Hygiene

Terms of Reference

1. To monitor and examine Government policies and issues of public concern relating to food safety, environmental hygiene and agriculture and fisheries.
2. To provide a forum for the exchange and dissemination of views on the above policy matters.
3. To receive briefings and to formulate views on any major legislative or financial proposals in respect of the above policy areas prior to their formal introduction to the Council or Finance Committee.
4. To monitor and examine, to the extent it considers necessary, the above policy matters referred to it by a member of the Panel or by the House Committee.
5. To make reports to the Council or to the House Committee as required by the Rules of Procedure.

Panel on Food Safety and Environmental Hygiene

Membership list for the 2025 session

Chairman	Hon Tommy CHEUNG Yu-yan, GBM, GBS, JP
Deputy Chairman	Hon Steven HO Chun-yin, BBS, JP
Members	Hon SHIU Ka-fai, BBS, JP Hon CHAN Chun-ying, BBS, JP Hon Vincent CHENG Wing-shun, BBS, MH, JP Hon Tony TSE Wai-chuen, SBS, JP Hon CHU Kwok-keung Hon Stanley LI Sai-wing, MH, JP Hon LEUNG Man-kwong, MH Hon Judy CHAN Kapui, MH, JP Hon CHAN Hoi-yan Hon Joephy CHAN Wing-yan Hon Benson LUK Hon-man Hon YANG Wing-kit Hon TANG Ka-piu, BBS, JP Hon Erik YIM Kong, JP (Total : 16 members)
Clerk	Miss Kay CHU
Legal adviser	Miss Emily MOK