



**Know More
About
Food Legislation
for Better
Food Business
Management**



食物安全中心
Centre for Food Safety

Know More About Food Legislation for Better Food Business Management

Food legislation is enacted to ensure food hygiene and food safety through effective control over the quality of foods for sale in the local market. If people engaged in the food trade abide by the food laws, they will raise the hygiene standard of their premises and supply the public with safe and wholesome foods. Those who break the laws may face prosecution and ultimately cancellation of their licences and consequent failure of their business with heavy financial loss. To protect public health and ensure the profitable continuation of their business, food traders should strictly observe these food laws as common sense management practice.

Keep your premises clean

Always keep food rooms and kitchens clean and in good repair because food safety is closely related to the hygiene of the premises. Never overlook the cleanliness and maintenance of other portions such as scullery room, seating area and toilets of your food premises.

Protect foods against contamination

It is unhygienic to expose cooked food or 'siu mei' and 'lo mei' for sale outside showcase or at shopfront. Cover all cooked food properly and keep them in refrigerators or warming cabinets if they are not consumed immediately.

Do not use non-permitted food additives

Only use permitted food additives in foods e.g. permitted food colours, artificial sweeteners and preservatives.

Do not extend your food business outside licensed portion

Without inspection and permission by the relevant

departments, the placing of tables and chairs on pavement to provide additional seating causes obstruction and endangers pedestrians. It is also unhygienic to sell foods on the pavement.

Do not prepare foods or clean utensils in lightwell, rear lane or other open spaces

Confine all food preparation and scullery to the kitchen and scullery room to ensure the hygiene of foods and utensils and to avoid pollution to the environment.

Do not use chipped utensils

Any chipped utensils should be discarded as bacteria can reside in the cracks. All food utensils must be thoroughly cleaned and sterilized before reuse.

Do not permit dogs inside food premises

Never allow dogs inside food premises in order to prevent contamination of foods. Also keep animals or birds out of food rooms. Do not tolerate the presence of rats and insects in food premises to ensure food hygiene.

Proper handling of raw and cooked food to avoid contamination

Use separate sets of utensils to handle raw and cooked

food. When storage, keep it separately in the refrigerator by placing cooked food at the upper compartment to prevent contamination from drippings of raw food.

Beware that it is an offence if you break any of the above laws. If you need more information of the current food legislation, please see the back page:

Part V of the Public Health and Municipal Services Ordinances, Cap 132.

Colouring Matter in Food Regulations

Dried Milk Regulations

Sweeteners in Food Regulations

Food Adulteration (Metallic Contamination) Regulations

Food and Drugs (Composition and Labelling) Regulations

Food Business Regulation

Frozen Confections Regulation

Harmful Substances in Food Regulations

Imported Game, Meat and Poultry Regulations

Milk Regulation

Mineral Oil in Food Regulations

Preservatives in Food Regulations

Enquiries

Food and Environmental Hygiene Department

24-hour Hotline: 2868 0000

Communication Resource Unit: 2381 6096

Website: www.cfs.gov.hk

E-mail: enquiries@fehd.gov.hk