

Hygiene Manager (HM) and Hygiene Supervisor (HS) Requirements for Licensed Food Establishments

Item	Types of Food Establishments	Criteria for HM / HS Requirements	HM plus HS	HM only	HS only
(1)	General Restaurants / Marine Restaurants / Factory Canteens	Accommodating over 100 customers	√	-	-
		Accommodating NOT more than 100 customers with preparation of high risk food ^{Note 1}	√	-	-
		Accommodating NOT more than 100 customers without preparation of high risk food	-	-	√
(2)	General Restaurants with a connected Bakery	General Restaurant portion	Same as Item (1)		
		Connected Bakery portion	-	-	√
(3)	Light Refreshment Restaurants	With preparation of high risk food	√	-	-
		Without preparation of high risk food	-	-	√
(4)	Light Refreshment Restaurants with a connected Bakery	Light Refreshment Restaurant portion	Same as Item (3)		
		Connected Bakery portion	-	-	√
(5)	Food Factories	Preparation of high risk food	√	-	-
		Meat / pig roasting for wholesale	√	-	-
		Preparation of siu mei / lo mei for wholesale	√	-	-
		Mass production of other foods / beverages ^{Note 2} with gross floor area of premises greater than 200 m ²	√	-	-
		Mass production of other foods / beverages with gross floor area of premises NOT greater than 200 m ²	-	-	√
(6)	Bakeries	Manufacturing products for wholesale	√	-	-
		Manufacturing products for direct retail sale only	-	-	√
(7)	Frozen Confection Factories	Manufacturing products for wholesale	√	-	-
		Manufacturing products for direct retail sale only	-	-	√
(8)	Milk Factories	Manufacturing products for wholesale	√	-	-

Item	Types of Food Establishments	Criteria for HM / HS Requirements	HM plus HS	HM only	HS only
(9)	Fresh Provision Shops	All	-	-	√
(10)	Siu Mei and Lo Mei Shops	All	-	-	√
(11)	Cold Stores	All	-	-	√
(12)	Food Factories (Meat Roasting / Preparation of siu mei / lo mei) with a connected Siu Mei and Lo Mei Shop in shop front	Food Factory portion : supplying products to the connected Siu Mei and Lo Mei Shop only	-	√	-
		Food Factory portion : also supplying products to other Siu Mei and Lo Mei Shops	√	-	-
		Connected Siu Mei and Lo Mei Shop portion	-	-	√
(13)	Composite Food Shop	With preparation of high risk food	√	-	-
		Without preparation of high risk food	-	-	√
(14)	Supermarkets / Superstores (operating with Composite Food Shop Licence / Food Factory Licence / Fresh Provision Shop Licence / Siu Mei and Lo Mei Shop Licence / Bakery Licence)	Composite Food Shop portion : with preparation of high risk food	√	-	-
		Composite Food Shop portion : without preparation of high risk food	-	-	√
		Food Factory portion (Meat Roasting / Preparation of siu mei / lo mei)	Same as Item (12)		
		Food Factory portion : with preparation of high risk food	√	-	-
		Food Factory portion : without preparation of high risk food	-	-	√
		Fresh Provision Shop portion	-	-	√
		Siu Mei and Lo Mei Shop portion	-	-	√
Bakery portion	-	-	√		
(15)	Convenience Stores (operating with Composite Food Shop Licence / Frozen Confection Factory Licence / Food Factory Licence / Bakery Licence)	With preparation of high risk food	-	√ ^{Note 3}	-
		Without preparation of high risk food	-	-	√ ^{Note 4}

Item	Types of Food Establishments	Criteria for HM / HS Requirements	HM plus HS	HM only	HS only
(16)	Hotels (operating with General Restaurant Licence / Light Refreshment Restaurant Licence / Bakery Licence / Food Factory Licence / Frozen Confection Factory Licence)	General Restaurant portion	Same as Item (1)		
		Light Refreshment Restaurant portion	Same as Item (3)		
		Bakery portion	-	-	√
		Food Factory portion	Same as Item (5)		
		Frozen Confection Factory portion	-	-	√

Remarks :

Note 1 High risk food - For the purpose of determining HM/HS requirements, they are sushi / sashimi, oyster / meat to be eaten raw, and any other food of animal / fish / shellfish origin to be eaten raw, etc.

Note 2 Beverages - For the purpose of determining HM/HS requirements, they are aerated water, distilled water, spring water, and any other water or drinks placed in sealed containers or bottles for human consumption, but do not include milk or milk beverages.

Note 3 One HM for all food business licences on the premises.

Note 4 One HS for all food business licences on the premises.