

**A GUIDE TO APPLICATION
FOR
RESTRICTED FOOD PERMITS
AND
COMPOSITE RESTRICTED FOODS PERMIT
(Online Sale of Restricted Foods)**

**Food and Environmental Hygiene Department
(June 2025 Edition)**

**APPLICATION FOR RESTRICTED FOOD PERMITS
AND
COMPOSITE RESTRICTED FOODS PERMIT
(Online Sale of Restricted Food)**

In accordance with the Food Business Regulation (Cap 132X) (the Regulation), any person who intends to sell or offer for sale any of the restricted foods specified in Schedule 2 of the Regulation must obtain a permit relevant to the type(s) of restricted food before commencement of the business.

2. The Restricted Food Permit and Composite Restricted Foods Permit (for online sale of restricted foods) will enable online sale of restricted foods (e.g. prepackaged fresh, chilled, frozen or deep frozen meat or fish, etc.) through the Internet (e.g. website or online platform account) by an operator obtaining food from approved suppliers if there is neither handling (such as cutting up, slicing, packing or wrapping, etc.) nor storage of the food for sale at the business premises.

3. For food premises granted with specified food business licences or permits, the business operators must comply with relevant licensing conditions if they also carry out online sale of food items permitted by the Food and Environmental Hygiene Department (FEHD). No separate application for Restricted Food Permit or Composite Restricted Foods Permit (for online sale of restricted foods) regarding the permitted food items is required.

Points to Note When Applying for Permit

4. Please note the following points before the submission of permit application:

- If different types of restricted foods are offered for sale online (such as through a website or an online platform account), each type of restricted food should be covered by a separate Restricted Food Permit. Alternatively, a Composite Restricted Foods Permit (for online sale of restricted foods) may be applied for selling all of these items;
- With effect from 1.1.2025, FEHD will accept application for Composite Restricted Foods Permit so that food business operators only need to apply for one permit to sell a variety of restricted foods through the same online platform, thus streamlining the application process and making it more user-friendly. Applicant may choose to apply for a Restricted Food Permit for the sale of individual restricted food item or a Composite Restricted Foods Permit to cover all restricted food items through the same online platform according to their need and the actual circumstances;
- Should the operator engage in preparation, packing, storage or display for sale of restricted food, etc., at the place where the online

sale business is conducted, a restricted food permit or an appropriate type of food business licence may be required under the Regulation;

- When choosing a business premises, the applicant shall pay attention to the land use of the subject premises for food business operation, which should be in compliance with the requirements imposed under the legislation administered by the Food and Environmental Hygiene Department (FEHD), other government departments and the relevant authorities. The applicant is therefore strongly advised to check well in advance the following documents: (1) government lease, (2) occupation permit of the building and (3) statutory plan. If necessary, the application may be referred to other departments concerned, such as the Lands Department, for comment;
- Public rental / interim housing units of the Hong Kong Housing Authority or premises under its Home Ownership Scheme / Tenant Purchase Scheme are restricted for residential purpose. Applications for operating food business at such premises will not be accepted;
- If there is direct provision of services (e.g. delivery of coupons) and / or goods (e.g. delivery of souvenirs / uneatable food samples) to customers in connection with the online restricted food business at the application premises, the application will be referred to the Planning Department for comment; and
- The applicant shall submit a fresh application with supporting documents to FEHD if there is any change of business address in the course of application.

Application Procedures

5. Application should be made by submission of a standard application form (i.e. FEHB 95B) to the respective Licensing Office for processing. A list of FEHD Licensing Offices is attached at **Annex I**.

6. The completed application form should contain the following:

- (a) the type(s) of restricted food (s) applied for;
- (b) the name, correspondence address, telephone number and identity card number of the applicant; if the applicant is a corporation, the name and address of the corporation and the name and home address of the managing director and authorised person;
- (c) particulars about the website or online platform account where customers can place orders;
- (d) address of the premises of the online sale business registered with the Company Registry. The completed application form should be accompanied by a copy of the Business Registration Certificate;

- (e) particulars of the restricted food supplier(s); and
- (f) mode of delivery of the restricted food from the supplier(s) to customers

7. The application form must be signed by the applicant or the authorised person for and on behalf of the corporation (where the applicant is a corporation). A permit may be issued in the name of a person or a corporation in respect of the website / online platform account and the business address specified in the application form. Once a website / online platform account or business address has been issued with a specific type of permit for online sale of restricted food, application for online sale of the same type of restricted food permit at such website / online platform account or business address will not be accepted. However, in case the applicant demonstrates the online food business is under his/her sole control of the business premises, application for the same type of restricted food items through different websites or online platform accounts under the same business address can be processed. In other words, provided that the business premises are covered by the same Business Registration Certificate, multiple applications at the same business address for selling the same type of restricted food items by the same applicant through different websites / online platform accounts will be permitted.

8. The applicant is strongly advised not to commence online sale of any restricted food before obtaining the permit. Otherwise, he/she will be liable to prosecution.

Processing Application and Notification of Licensing Requirements

9. The Assistant Secretary (Other Licences) of the Licensing Office concerned will acknowledge the receipt of application and inform the applicant in writing of the date and time when Health Inspector (Licensing) will inspect the subject premises. After the inspection, the Assistant Secretary (Other Licences) will list out in detail the licensing requirements and conditions and convey them to the applicant in writing for compliance before a permit can be issued.

Report Compliance with Licensing Requirements and Issue of Permit

10. Upon compliance with all licensing requirements, the applicant should immediately inform the Licensing Office concerned in writing. Health Inspector (Licensing) will arrange a verification inspection to check and report whether all licensing requirements have been complied with.

11. After further confirming that all licensing requirements have been complied with by Senior Health Inspector (Licensing), a permit will be issued. The applicant will be informed in writing to pay a fee and collect the permit. Upon the issuance of permit, the applicant shall observe all licensing requirements and conditions at all times.

Non-compliance with Licensing Requirements

12. If the applicant fails to comply with all licensing requirements after the verification inspection by Health Inspector (Licensing), the Assistant Secretary (Other Licences) will inform him/her of the outstanding requirements in writing for early compliance. He/She will also be advised to report compliance again after complying with the outstanding requirements.

13. If no report of compliance with licensing requirements is received, Health Inspector (Licensing) will make a further visit to the subject premises within the first three months after the issue of letter of requirements to check the progress of application. Afterwards, only quarterly reminders will be issued to the applicant reminding him/her to expedite action to comply with all licensing requirements for obtaining a permit.

Deadline for Compliance with Licensing Requirements

14. The maximum period of time allowed for the applicant to comply with all licensing requirements is 12 months after the issue of letter of requirements, unless the applicant can demonstrate that the delay in meeting licensing requirements is due to factors beyond his/her reasonable control. The application will be deemed withdrawn after the aforesaid period of time.

Standard Requirements and Conditions

15. While a list of standard requirements and conditions for Restricted Food Permit (Online Sale of Restricted Food) for selling common restricted foods online, i.e. prepackaged fresh / chilled and / or frozen meat, prepackaged frozen and / or imported chilled poultry, prepackaged fresh / chilled and / or frozen fish, prepackaged fresh / chilled and / or frozen shell fish, frozen confections sold in manufacturers' cups and wrappers, prepackaged oysters to be eaten in raw state, prepackaged sushi and / or sashimi and shell fish (hairy crab) is attached at **Annex II** for reference, a list of standard requirements/conditions and additional requirement(s)/condition(s) for a specific food item for Composite Restricted Foods Permit (Online Sale of Restricted Food) is attached at **Annex III** for reference.

16. Please note that FEHD may impose non-standard requirements and conditions based on the individual merit, actual operation and business mode of each case for compliance by the applicant.

17. The fees for each approval of a Restricted Food Permit and Composite Restricted Foods Permit for sale of restricted food(s) through the same online platform and its renewal is \$540 and \$810 respectively. For permittees currently holding multiple Restricted Food Permits for the sale of various restricted food items within the same online platform, they may submit application for a Composite Restricted Foods Permit to replace all or combination of their existing permits according to their need and the actual

circumstances. If the existing licensing requirements and licensing conditions for the sale of the concerned restricted food items in the existing permits on the same website or online platform account have already covered all restricted food items in the Composite Restricted Foods Permit after preliminary screening by the case manager, a set of letter of requirements for the Composite Restricted Foods Permit will be issued and verification inspection will be arranged at the same time. Upon confirmation of compliance with the permit requirements, cancellation of relevant existing Restricted Food Permits will be arranged and the Composite Restricted Foods Permit will be issued correspondingly. The unused portion of permit fee(s) will not be refunded upon cancellation of relevant Restricted Food Permits and the issue of Composite Restricted Foods Permit.

Enquiries

18. In case the applicant has difficulty in understanding the licensing requirements and conditions or has any queries concerning licensing matters, he can approach the Health Inspector (Licensing) in charge of the application either in person or by telephone. The address and telephone number of Licensing Offices can be found in **Annex I**.

Important Note

Applicants and their employees, agents and contractors must not offer an advantage as defined in the Prevention of Bribery Ordinance (Cap. 201) to any government officer in connection with their applications or while having dealings of any kind with government departments.

FEHD Licensing Offices

Hong Kong and Islands Licensing Office

8/F, Lockhart Road Municipal Services Building, 225 Hennessy Road,
Wanchai, Hong Kong

Tel No.: 2879 5729

Fax No.: 2507 2964

Kowloon Licensing Office

4/F, Pei Ho Street Municipal Services Building, 333 Ki Lung Street,
Sham Shui Po, Kowloon

Tel No.: 2729 1293

Fax No.: 3146 5319

New Territories Licensing Office

4/F, Tai Po Complex, 8 Heung Sze Wui Street, Tai Po, New Territories

Tel No.: 3183 9234

Fax No.: 2606 3350

Restricted Food Permit

(Online Sale or Offer for Sale of Pre-packaged *Fresh and *Chilled and *Frozen Meat Without Handling and Storage of Food for Sale on Business Premises)

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All *fresh and *chilled and *frozen meat sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as cutting up, slicing, packing or wrapping, etc. of *fresh and *chilled and *frozen meat on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of pre-packaged *fresh and *chilled and *frozen meat through the website or online platform account specified in the permit, which shall be operated by the permittee.

2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food(s) permitted for sale; and
 - (iii) business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only pre-packaged *fresh and *chilled and *frozen meat obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged *fresh and *chilled and *frozen meat as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All pre-packaged *fresh and *chilled and *frozen meat shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.

7. Neither storage nor handling (such as cutting up, slicing, packing or wrapping, etc.) of *fresh and *chilled and *frozen meat shall be allowed on the business premises.
8. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged fresh meat shall be kept hygienically and at a temperature of not exceeding 10°C at all times.
9. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged chilled meat shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
10. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen meat shall be kept hygienically and at a temperature below 0°C at all times.
11. Equipment used for the delivery of the pre-packaged *fresh and *chilled and *frozen meat shall be cleansed with water and anti-bacterial detergent at least once daily.
12. Chilled or Frozen meat shall not be sold or offered for sale as fresh meat.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]
13. Frozen meat shall not be sold or offered for sale as chilled meat.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]

Restricted Food Permit
(Online Sale or Offer for Sale of
Pre-packaged Frozen and/or Imported Chilled Poultry
Without Handling and Storage of Food for Sale on Business Premises)

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All frozen and/or imported chilled poultry carcasses and offal sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as thawing out, cutting up, de-boning, packing or wrapping, etc. of frozen and/or imported chilled poultry carcasses and offal on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of pre-packaged frozen and/or imported chilled poultry carcasses and offal through the website or online platform account specified in the permit, which shall be operated by the permittee.

2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 1. type of permit obtained and its permit number;
 2. type of restricted food(s) permitted for sale; and
 3. business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only pre-packaged frozen and/or imported chilled poultry carcasses and offal obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the dates, description and quantities of the frozen and/or imported chilled poultry carcasses and offal as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All pre-packaged frozen and/or imported chilled poultry carcasses and offal shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.

7. Neither storage nor handling (such as thawing out, cutting up, de-boning, packing or wrapping, etc.) of frozen and/or imported chilled poultry carcasses and offal shall be allowed on the business premises.
8. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged imported chilled poultry carcasses and offal shall be kept hygienically and at a temperature between 0°C and 4°C at all times, and in no circumstances shall exceed 8°C.
9. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen poultry carcasses and offal shall be kept hygienically and at a temperature below 0°C at all times.
10. Equipment used for the delivery of the pre-packaged frozen and/or imported chilled poultry carcasses and offal shall be cleansed with water and anti-bacterial detergent at least once daily.
11. Frozen and/or chilled poultry shall not be sold or offered for sale as fresh poultry.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]
12. Frozen poultry shall not be sold or offered for sale as chilled poultry.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]

Non-Standard Conditions

Sale of Imported chilled poultry carcasses and offal

1. *Imported chilled poultry shall be pre-packed, labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132 Sub. Leg.) and sold in the original and intact pre-packed form without being contaminated or tampered with.*

Distribution of Imported chilled poultry carcasses and offal

2. Should any business involving the distribution of the imported chilled poultry carcasses and offal to other retail outlets be conducted, a goods vehicle or other means approved in writing by the Director of Food and Environmental Hygiene shall be used for the delivery of imported chilled poultry carcasses and offal.
3. A goods vehicle, with conveying compartment of an enclosed type, with refrigerating device and capable of maintaining a chilling temperature between 0°C and 4°C, and in no circumstances shall exceed 8°C, shall be provided to transport imported chilled poultry carcasses and offal.
4. The internal surfaces of the conveying compartment of the vehicle shall be smooth and impervious to facilitate cleansing.
5. Hanging rails and/or metal or plastic containers shall be provided inside the conveying compartment of the vehicle for the separate storage of the imported chilled poultry carcasses and offal during transportation.
6. The vehicle shall have temperature devices which constantly record the temperature of the conveying compartment on a running graph for the duration of the trip.
7. A temperature gauge shall be located outside of the vehicle so that the driver can readily monitor the temperature inside the conveying compartment.

Vehicles used for transportation of Imported chilled poultry carcasses and offal

8. The conveying compartment of the goods vehicle approved for the transportation of imported chilled poultry carcasses and offal shall be kept clean and free from refuse, dirt, or other offensive matter and cleansed and disinfected before loading and after unloading or as and when required by a Health Inspectorate officer.
9. The conveying compartment of the vehicle shall only be used for the transportation of imported chilled poultry carcasses and offal and shall not be used for the transportation of any live poultry or any other commodities.
10. Imported chilled poultry carcasses and offal shall be kept hygienically in the conveying compartment of the vehicle at a chilling temperature between 0°C and 4°C, and in no circumstances shall exceed 8°C. This temperature requirement applies to any portions of the poultry.
11. Every door or window of the conveying compartment of the vehicle for the imported chilled poultry carcasses and offal shall be kept properly closed except during loading and unloading of the food. The chilling device of the conveying compartment shall be kept running at all times when the compartment is loaded.
12. No person shall be in the conveying compartment of the vehicle except for the purpose of loading and unloading of the food or for the cleansing, disinfection and maintenance of the conveying compartment of the vehicle.
13. The refrigerating device and the temperature gauge of the conveying compartment of the vehicle shall be kept in good working conditions at all times.

Restricted Food Permit
**(Online Sale or Offer for Sale of Pre-packaged Fresh / Chilled / Frozen Fish
Without Handling and Storage of Food for Sale on Business Premises)**

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All fresh / chilled / frozen fish sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as cutting up, processing, packing or wrapping, etc. of fresh / chilled / frozen fish on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of pre-packaged fresh / chilled / frozen fish through the website or online platform account specified in the permit, which shall be operated by the permittee.
2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.

3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 1. type of permit obtained and its permit number;
 2. type of restricted food(s) permitted for sale; and
 3. business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only pre-packaged fresh / chilled / frozen fish obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the prepackaged fresh / chilled / frozen fish as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All pre-packaged fresh / chilled / frozen fish shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.
7. Neither storage nor handling (such as cutting up, processing, packing or wrapping, etc.) of fresh / chilled / frozen fish shall be allowed on the business premises.

8. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged fresh / chilled fish shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
9. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen fish shall be kept hygienically and at a temperature below 0°C at all times.
10. Equipment used for the delivery of the pre-packaged fresh / chilled / frozen fish shall be cleansed with water and anti-bacterial detergent at least once daily.

Restricted Food Permit
**(Online Sale or Offer for Sale of Pre-packaged Fresh, Chilled and/or Frozen
Shell Fish Without Handling and Storage of Food for Sale on Business Premises)**

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All fresh, chilled and/or frozen shell fish sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as thawing out, cutting up, deshellings, packing or wrapping, etc. of fresh, chilled and/or frozen shell fish on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of pre-packaged fresh, chilled and/or frozen shell fish through the website or online platform account specified in the permit, which shall be operated by the permittee.

2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food(s) permitted for sale; and
 - (iii) business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only pre-packaged fresh, chilled and/or frozen shell fish obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the prepackaged fresh, chilled and/or frozen shell fish as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All pre-packaged fresh, chilled and/or frozen shell fish shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.

7. Neither storage nor handling (such as thawing out, cutting up, deshell, packing or wrapping, etc.) of fresh, chilled and/or frozen shell fish shall be allowed on the business premises.
8. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged fresh shell fish shall be kept hygienically and at suitable and safe temperature at all times.
9. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged chilled shell fish shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
10. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen shell fish shall be kept hygienically and at a temperature below 0°C at all times.
11. Equipment used for the delivery of the pre-packaged fresh, chilled and/or frozen shell fish shall be cleansed with water and anti-bacterial detergent at least once daily.

Restricted Food Permit
(Online Sale or Offer for Sale of Frozen Confections in Original Cups and Wrappers Without Handling and Storage of Food for Sale on Business Premises)

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All frozen confections in original cups and wrappers sold or offered for sale on the website or online platform account shall be supplied by licensed frozen confection factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as packing or wrapping, etc. of frozen confections in original cups and wrappers on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of frozen confections in original cups and wrappers through the website or online platform account specified in the permit, which shall be operated by the permittee.

2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 1. type of permit obtained and its permit number;
 2. type of restricted food(s) permitted for sale; and
 3. business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only frozen confections in original cups and wrappers obtained from licensed frozen confection factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the frozen confections in original cups and wrappers as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All frozen confections in original cups and wrappers shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.

7. Neither storage nor handling (such as packing or wrapping, etc.) of frozen confections in original cups and wrappers shall be allowed on the business premises.
8. During conveyance from the supplier(s) (licensed frozen confection factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the frozen confections in original cups and wrappers shall be kept hygienically and at a temperature below -2°C.
9. Equipment used for the delivery of the frozen confections in original cups and wrappers shall be cleansed with water and anti-bacterial detergent at least once daily.

Restricted Food Permit
**(Online Sale or Offer for Sale of Pre-packaged Oyster to be Eaten in Raw State
Without Handling and Storage of Food for Sale on Business Premises)**

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All oysters to be eaten in raw state sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged, labelled with the use-by date for consumption and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as shucking, packing or wrapping, etc. of oyster to be eaten in raw state on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of pre-packaged oyster to be eaten in raw state through the website or online platform account specified in the permit, which shall be operated by the permittee.

2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food(s) permitted for sale; and
 - (iii) business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. All oysters to be eaten in raw state displayed for sale on the website or online platform account shall be indicated in Chinese or English their source of supply or origin.
5. Only pre-packaged oyster to be eaten in raw state obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged oyster to be eaten in raw state as well as the name(s) and address(es) of supplier(s) .
6. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene and a written statement from the new supplier must be produced.
7. All pre-packaged oyster to be eaten in raw state shall be labelled with the use-by date for consumption and delivered from the supplier(s) to customers in the original and intact package without being contaminated. On no account shall the wrapper, container or use-by label date on the pre-packaged oyster to be eaten in raw state be tampered with.

8. Neither storage nor handling (such as shucking, packing or wrapping, etc.) of oyster to be eaten in raw state shall be allowed on the business premises.
9. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged oyster to be eaten in raw state shall be kept hygienically and at a temperature between 0°C and 4°C at all times and separated from other articles of food.
10. Equipment used for the delivery of the pre-packaged oyster to be eaten in raw state shall be cleansed with water and anti-bacterial detergent at least once daily.

Restricted Food Permit
**(Online Sale or Offer for Sale of Pre-packaged Sushi and/or Sashimi
Without Handling and Storage of Food for Sale on Business Premises)**

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All sushi and/or sashimi sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged, labelled with the use-by date for consumption and supplied by licensed food factory / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as preparation, cutting up, packing or wrapping, etc. of sushi and/or sashimi on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of pre-prepared and pre-packaged sushi and/or sashimi through the website or online platform account specified in the permit, which shall be operated by the permittee.

2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food(s) permitted for sale; and
 - (iii) business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only pre-prepared and pre-packaged sushi and/or sashimi obtained from licensed food factories / law sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged sushi and/or sashimi as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All pre-packaged sushi and/or sashimi shall be labelled with the use-by date for consumption and delivered from the supplier(s) to customers in the original and intact package without being contaminated. On no account shall the wrapper, container or use-by label date on the pre-packaged sushi and/or sashimi be tampered with.

7. Neither storage nor handling (such as preparation, cutting up, packing or wrapping, etc.) of sushi and/or sashimi shall be allowed on the business premises.
8. During conveyance from the supplier(s) (licensed food factories / law sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged sushi and/or sashimi shall be kept hygienically and at a temperature between 0°C and 4°C at all times and separated from other articles of food.
9. Equipment used for the delivery of the pre-packaged sushi and/or sashimi shall be cleansed with water and anti-bacterial detergent at least once daily.

Non-standard Conditions

1. During conveyance from the supplier(s) (licensed food factories / law sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the frozen pre-packaged sashimi shall be kept hygienically and at a temperature below -18°C at all times and separated from other articles of food.

(applicable to sale of the food at frozen state)

Restricted Food Permit
(Online Sale or Offer for Sale of Shell Fish (Hairy Crab)
Without Handling and Storage of Food for Sale on Business Premises)

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. All shell fish (hairy crab) sold or offered for sale on the website or online platform account shall be supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.
2. There is neither storage nor handling such as cutting up, deshelling, packing or wrapping, etc. of shell fish (hairy crab) on the premises under application for the permit.

Standard Conditions

1. The permit only covers the sale or offer for sale of shell fish (hairy crab) through the website or online platform account specified in the permit, which shall be operated by the permittee.
2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.

3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 1. type of permit obtained and its permit number;
 2. type of restricted food(s) permitted for sale; and
 3. business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Only shell fish (hairy crab) obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source, including a copy of the health certificate issued by the relevant authority of exporting country and acceptable to the Director of Food and Environmental Hygiene to the effect that such hairy crabs are suitable for consumption, shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the shell fish (hairy crab) as well as the name(s) and address(es) of supplier(s).
5. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
6. All shell fish (hairy crab) shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.
7. Neither storage nor handling (such as cutting up, deshell, packing or wrapping, etc.) of shell fish (hairy crab) shall be allowed on the business premises.

8. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the shell fish (hairy crab) shall be kept hygienically and at suitable and safe temperature at all times.
9. Equipment used for the delivery of the shell fish (hairy crab) shall be cleansed with water and anti-bacterial detergent at least once daily.

COMPOSITE RESTRICTED FOODS PERMIT

Online Sale or Offer for Sale of Restricted Food
(Without Handling and Storage of Food for Sale on Business Premises)

IMPORTANT

The permittee is required to obtain the relevant food business licence or restricted food permit from the Food and Environmental Hygiene Department for carrying out any food business laid down in the Food Business Regulation (Cap. 132X) or selling restricted food on the business premises.

The issue of a permit does not exempt the permittee from meeting any requirement or condition imposed or may be imposed by other government departments.

Standard Requirements

1. There is neither storage nor handling such as cutting up, packing or wrapping, etc. of the restricted food on the premises under application for the permit.
- I. *Additional Requirements for Online Sale of Pre-packaged Fresh / Chilled / Frozen Meat*
2. All *fresh and *chilled and *frozen meat sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

** Delete as appropriate*

II. Additional Requirements for Online Sale of Pre-packaged Chilled and/or Frozen Game

3. All chilled and/or frozen game sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factory / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

III. Additional Requirements for Online Sale of Pre-packaged Frozen and/or Imported Chilled Poultry

4. All frozen and/or imported chilled poultry carcasses and offal sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

IV. Additional Requirements for Online Sale of Pre-packaged Fresh / Chilled / Frozen Fish

5. All fresh / chilled / frozen fish sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

V. Additional Requirements for Online Sale of Pre-packaged Fresh, Chilled and/or Frozen Shell Fish

6. All fresh, chilled and/or frozen shell fish sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

VI. Additional Requirements for Online Sale of Shell Fish (Hairy Crab)

7. All shell fish (hairy crab) sold or offered for sale on the website or online platform account shall be supplied by licensed food factories / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

VII. Additional Requirements for Online Sale of Non-bottled Drinks

8. All non-bottled drinks sold or offered for sale on the website or online platform account shall be supplied by licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

VIII. Additional Requirements for Online Sale of Pre-packaged Cut Fruit

9. All cut fruit sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

IX. Additional Requirements for Online Sale of Frozen Confections in Original Cups and Wrappers

10. All frozen confections in original cups and wrappers sold or offered for sale on the website or online platform account shall be supplied by licensed frozen confection factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

X. Additional Requirements for Online Sale of Milk and/or Milk Beverages

11. All milk and/or milk beverages sold or offered for sale on the website or online platform account shall be supplied by licensed milk factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

XI. Additional Requirements for Online Sale of Pre-packaged Siu Mei and/or Lo Mei

12. All *siu mei and *lo mei sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

* Delete as appropriate

XII. Additional Requirements for Online Sale of Pre-packaged Sushi and/or Sashimi

13. All sushi and/or sashimi sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged, labelled with the use-by date for consumption and supplied by licensed food factory / lawful sources and/or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

XIII. Additional Requirements for Online Sale of Pre-packaged Oyster to be Eaten in its Raw State

14. All oysters to be eaten in raw state sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged, labelled with the use-by date for consumption and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

XIV. Additional Requirements for Online Sale of Pre-packaged Meat to be Eaten in its Raw State

15. All meat to be eaten in raw state sold or offered for sale on the website or online platform account shall be pre-prepared, pre-packaged, labelled with the use-by date for consumption and supplied by licensed food factories / lawful sources and / or from other sources approved by the Director of Food and Environmental Hygiene with supporting documents. Documentary proof shall be provided to the Director of Food and Environmental Hygiene for retention.

Non-standard Requirements

1. The Composite Restricted Foods Permit shall only be issued upon cancellation of the current _____ licence / permit in respect of the same address.

(Covered with valid licence / permit)

Standard Conditions

1. The permit only covers the sale or offer for sale of restricted food through the website or online platform account specified in the permit, which shall be operated by the permittee.
2. When the permittee displays the restricted food for sale or offer for sale of the food through the website or online platform account specified in the permit, such description of the food shall conform to the description of the restricted food endorsed on the permit.
3. The permittee shall indicate that the sale or offer for sale of the restricted food through the website or the online platform account is permitted by the Director of Food and Environmental Hygiene by clearly displaying the following particulars of the permit on the home page of the website or the online platform account and the printed promotional materials (excluding promotional materials published in the mass media):-
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food(s) permitted for sale; and
 - (iii) business address of the permitted premises(collectively called "the Information").

In the alternative, the permittee may suitably provide means of access to the Information (e.g. hyperlink and QR codes) on the home page of the website or the online platform account and the printed promotional materials.

4. Any change or addition of supplier(s) shall be immediately reported to the Director of Food and Environmental Hygiene with written proof from the new supplier must be produced.
5. All restricted foods shall be delivered from the supplier(s) to customers in the original and intact package without being contaminated or tampered with.
6. Neither storage nor handling (such as cutting up, packing or wrapping, etc.) of restricted food shall be allowed on the business premises.
7. Equipment used for the delivery of the restricted food shall be cleansed with water and anti-bacterial detergent at least once daily.

I. Additional Conditions for Online Sale of Pre-packaged Fresh / Chilled / Frozen Meat

8. Only pre-packaged *fresh and *chilled and *frozen meat obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged *fresh and *chilled and *frozen meat as well as the name(s) and address(es) of supplier(s).
9. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged fresh meat shall be kept hygienically and at a temperature of not exceeding 10°C at all times.
10. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged chilled meat shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
11. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen meat shall be kept hygienically and at a temperature below 0°C at all times.
12. Chilled or Frozen meat shall not be sold or offered for sale as fresh meat.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]
13. Frozen meat shall not be sold or offered for sale as chilled meat.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged

with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]

** Delete as appropriate*

II. Additional Conditions for Online Sale of Pre-packaged Chilled and/or Frozen Game

14. Only pre-packaged chilled and/or frozen game obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the chilled and/or frozen game as well as the name(s) and address(es) of supplier(s).
15. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged chilled game shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
16. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen game shall be kept hygienically and at a temperature below 0°C at all times.

III. Additional Conditions for Online Sale of Pre-packaged Frozen and/or Imported Chilled Poultry

17. Only pre-packaged frozen and/or imported chilled poultry carcasses and offal obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the dates, description and quantities of the frozen and/or imported chilled poultry carcasses and offal as well as the name(s) and address(es) of supplier(s).

18. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged imported chilled poultry carcasses and offal shall be kept hygienically and at a temperature between 0°C and 4°C at all times, and in no circumstances shall exceed 8°C.
19. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen poultry carcasses and offal shall be kept hygienically and at a temperature below 0°C at all times.
20. Frozen and/or chilled poultry shall not be sold or offered for sale as fresh poultry.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]
21. Frozen poultry shall not be sold or offered for sale as chilled poultry.
[Breach of the condition may warrant immediate cancellation of the permit. Where a decision has been made to cancel the permit and an appeal is lodged with the relevant appeals board, the Director of Food and Environmental Hygiene may choose to suspend or not to suspend the operation of the decision to which the appeal relates having regard to the relevant circumstances of the case.]

Sale of Imported chilled poultry carcasses and offal

22. Imported chilled poultry shall be pre-packed, labelled in accordance with the Food and Drugs (Composition and Labelling) Regulations (Cap. 132 Sub. Leg.) and sold in the original and intact pre-packed form without being contaminated or tampered with.

Distribution of Imported chilled poultry carcasses and offal

23. Should any business involving the distribution of the imported chilled poultry carcasses and offal to other retail outlets be conducted, a goods vehicle or other means approved in writing by the Director of Food and Environmental Hygiene shall be used for the delivery of imported chilled poultry carcasses and offal.
24. A goods vehicle, with conveying compartment of an enclosed type, with refrigerating device and capable of maintaining a chilling temperature between 0°C and 4°C, and in no circumstances shall exceed 8°C, shall be provided to transport imported chilled poultry carcasses and offal.
25. The internal surfaces of the conveying compartment of the vehicle shall be smooth and impervious to facilitate cleansing.
26. Hanging rails and/or metal or plastic containers shall be provided inside the conveying compartment of the vehicle for the separate storage of the imported chilled poultry carcasses and offal during transportation.
27. The vehicle shall have temperature devices which constantly record the temperature of the conveying compartment on a running graph for the duration of the trip.
28. A temperature gauge shall be located outside of the vehicle so that the driver can readily monitor the temperature inside the conveying compartment.

Vehicles used for transportation of Imported chilled poultry carcasses and offal

29. The conveying compartment of the goods vehicle approved for the transportation of imported chilled poultry carcasses and offal shall be kept clean and free from refuse, dirt, or other offensive matter and cleansed and disinfected before loading and after unloading or as and when required by a Health Inspectorate officer.
30. The conveying compartment of the vehicle shall only be used for the transportation of imported chilled poultry carcasses and offal and shall not be

used for the transportation of any live poultry or any other commodities.

31. Imported chilled poultry carcasses and offal shall be kept hygienically in the conveying compartment of the vehicle at a chilling temperature between 0°C and 4°C, and in no circumstances shall exceed 8°C. This temperature requirement applies to any portions of the poultry.
32. Every door or window of the conveying compartment of the vehicle for the imported chilled poultry carcasses and offal shall be kept properly closed except during loading and unloading of the food. The chilling device of the conveying compartment shall be kept running at all times when the compartment is loaded.
33. No person shall be in the conveying compartment of the vehicle except for the purpose of loading and unloading of the food or for the cleansing, disinfection and maintenance of the conveying compartment of the vehicle.
34. The refrigerating device and the temperature gauge of the conveying compartment of the vehicle shall be kept in good working conditions at all times.

** Delete as appropriate*

IV. Additional Conditions for Online Sale of Pre-packaged Fresh / Chilled / Frozen Fish

35. Only pre-packaged fresh / chilled / frozen fish obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the prepackaged fresh / chilled / frozen fish as well as the name(s) and address(es) of supplier(s).

36. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged fresh / chilled fish shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
37. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen fish shall be kept hygienically and at a temperature below 0°C at all times.

V. Additional Conditions for Online Sale of Pre-packaged Fresh, Chilled and/or Frozen Shell Fish

38. Only pre-packaged fresh, chilled and/or frozen shell fish obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the prepackaged fresh, chilled and/or frozen shell fish as well as the name(s) and address(es) of supplier(s).
39. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged fresh shell fish shall be kept hygienically and at suitable and safe temperature at all times.
40. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged chilled shell fish shall be kept hygienically and at a temperature between 0°C and 4°C at all times.
41. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged frozen shell fish shall be kept hygienically and at a temperature below 0°C at all times.

VI. Additional Conditions for Online Sale of Shell Fish (Hairy Crab)

42. Only shell fish (hairy crab) obtained from licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. A copy of a health certificate issued by the relevant authority and acceptable to the Director of Food and Environment Hygiene as proof that the hairy crabs for sale are suitable for consumption shall be kept by the permittee. Such health certificate includes a health certificate issued by the relevant authority of the exporting country, a certificate issued by the Agriculture, Fisheries and Conservation Department or such other certificate that the Director of Food and Environment Hygiene considers acceptable. The permittee shall on demand by any health inspector produce such copy of certificate for inspection. The documents should be kept for at least 60 days and bear the date, description and quantity of the shell fish (hairy crab) as well as the name(s) and address(es) of supplier(s).
43. During conveyance from the supplier(s) (licensed food factories / lawful sources and/or other sources approved by the Director of Food and Environmental Hygiene) to customers, the shell fish (hairy crab) shall be kept hygienically and at suitable and safe temperature at all times.

VII. Additional Conditions for Online Sale of Non-bottled Drinks

44. Only non-bottled drinks obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the non-bottled drinks as well as the name(s) and address(es) of supplier(s).
45. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the non-bottled drinks shall be kept hygienically, and for fresh fruit juices and cold drinks at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

46. The permittee shall take all necessary steps to ensure that the non-bottled drinks are free from contamination and that any bacteriological sample taken thereof is satisfactory. Three consecutive unsatisfactory bacteriological samples within 6 months will result in suspension of the permit and additional sub-standard samples within 12 months may lead to further suspension or even cancellation of the permit by the Director of Food and Environmental Hygiene. In this context, a satisfactory bacteriological sample means the following standards:-

- (a) *Clostridium perfringens* : less than 100 colony-forming units per ml
- (b) *Escherichia coli* : less than 100 colony-forming units per ml
- (c) *Salmonella species* : absent in 25 ml
- (d) *Staphylococcus aureus* : less than 100 colony-forming units per ml

VIII. Additional Conditions for Online Sale of Pre-packaged Cut Fruit

47. Only pre-packaged cut fruit obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged cut fruit as well as the name(s) and address(es) of supplier(s) .
48. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged cut fruit shall be kept hygienically and at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4 °C.

IX. Additional Conditions for Online Sale of Frozen Confections in Original Cups and Wrappers

49. Only frozen confections in original cups and wrappers obtained from licensed frozen confection factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the frozen confections in original cups and wrappers as well as the name(s) and address(es) of supplier(s).
50. During conveyance from the supplier(s) (licensed frozen confection factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the frozen confections in original cups and wrappers shall be kept hygienically and at a temperature below -2°C.

X. Additional Conditions for Online Sale of Milk and/or Milk Beverages

51. Only milk and/or milk beverages obtained from licensed milk factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the milk and/or milk beverages as well as the name(s) and address(es) of supplier(s).
52. During conveyance from the supplier(s) (licensed milk factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the milk and/or milk beverages shall be kept hygienically and at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

XI. Additional Conditions for Online Sale of Pre-packaged Siu Mei and/or Lo Mei

53. Only pre-packaged *siu mei and *lo mei obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged *siu mei and *lo mei as well as the name(s) and address(es) of supplier(s) .
54. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged *siu mei and *lo mei shall be kept hygienically.

** Delete as appropriate*

XII. Additional Conditions for Online Sale of Pre-packaged Sushi and/or Sashimi

55. Only pre-prepared and pre-packaged sushi and/or sashimi obtained from licensed food factories / law sources and/or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged sushi and/or sashimi as well as the name(s) and address(es) of supplier(s).
56. All pre-packaged sushi and/or sashimi shall be labelled with the use-by date for consumption and delivered from the supplier(s) to customers in the original and intact package without being contaminated. On no account shall the wrapper, container or use-by label date on the pre-packaged sushi and/or sashimi be tampered with.
57. During conveyance from the supplier(s) (licensed food factories / law sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged sushi and/or sashimi shall be kept hygienically and at a temperature between 0°C and 4°C at all times and separated from other articles of food.

58. During conveyance from the supplier(s) (licensed food factories / law sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the frozen pre-packaged sashimi shall be kept hygienically and at a temperature below -18°C at all times and separated from other articles of food.

(applicable to sale of the food at frozen state)

XIII. Additional Conditions for Online Sale of Pre-packaged Oyster to be Eaten in Raw State

59. All oysters to be eaten in raw state displayed for sale on the website or online platform account shall be indicated in Chinese or English their source of supply or origin.
60. Only pre-packaged oyster to be eaten in raw state obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged oyster to be eaten in raw state as well as the name(s) and address(es) of supplier(s) .
61. All pre-packaged oyster to be eaten in raw state shall be labelled with the use-by date for consumption and delivered from the supplier(s) to customers in the original and intact package without being contaminated. On no account shall the wrapper, container or use-by label date on the pre-packaged oyster to be eaten in raw state be tampered with.
62. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged oyster to be eaten in raw state shall be kept hygienically and at a temperature between 0°C and 4°C at all times and separated from other articles of food.

XIV. Additional Conditions for Online Sale of Pre-packaged Meat to be Eaten in Raw State

63. Only pre-packaged meat to be eaten in raw state obtained from licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene shall be sold. Certification of such source shall be produced for inspection upon demand by any health inspector or any public officer authorized in writing. The documents should be kept for at least 60 days and bear the date, description and quantity of the pre-packaged meat to be eaten in raw state as well as the name(s) and address(es) of supplier(s) .
64. All pre-packaged meat to be eaten in raw state shall be labelled with the use-by date for consumption and delivered from the supplier(s) to customers in the original and intact package without being contaminated. On no account shall the wrapper, container or use-by label date on the pre-packaged meat to be eaten in raw state be tampered with.
65. During conveyance from the supplier(s) (licensed food factories / lawful sources and / or other sources approved by the Director of Food and Environmental Hygiene) to customers, the pre-packaged meat to be eaten in raw state shall be kept hygienically and at a temperature between 0°C and 4°C at all times and separated from other articles of food.