

Temporary Food Factory Licence
(for heating up and sale of pre-cooked food)

IMPORTANT

Issue of a temporary food factory licence will be made as soon as the following requirements of the Food and Environmental Hygiene Department have been met. The issue of a licence does not exempt the licensee from meeting any requirement or condition that has been, or may be, imposed by the Fire Services Department or other Government departments.

Standard Requirements

1. Source of supply

All pre-cooked food sold on the premises shall be obtained from a licensed food factory or other lawful sources. Documentary proof to this effect shall be furnished to the Director of Food and Environmental Hygiene for retention.

2. Fuel

Only electricity shall be used as fuel on the premises and no cooking other than warming of food shall be allowed.

Standard Conditions

1. Except with the approval of the Director of Food and Environmental Hygiene, or as specified in any licence or permit granted by the Director of Food and Environmental Hygiene, the premises must not be used for any other purpose or class of business.
2. The licence shall remain valid only if the activities in and conditions of the immediate surroundings of the licensed premises are of such a nature as not to prejudice the hygienic operation of the licensed business.
3. All water used in connection with the licensed business must be drawn from public mains or such other sources as has been approved by the Director of Food and Environmental Hygiene.
4. Sufficient containers must be provided for the transportation, storage or display of all open food which must be protected, as far as possible, against contamination from dust and vermin.

5. Only food supplied by licensed food factory or from other lawful sources shall be sold on the premises.
6. No cooking other than heating up of pre-cooked food obtained from licensed food factory or other lawful sources shall be allowed on the premises.
7. Only clean new wrapping materials and disposable paper or plastic eating and drinking utensils shall be used in the sale of take-away food on the premises.
8. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
9. All unused disposable utensils shall be stored in dust and vermin-proof cupboards or containers.
10. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste matter awaiting disposal.
11. Sufficient clean overalls or outer garments must be provided for all employees on duty.
12. No scullery work shall be carried out on the premises.
13. No seating accommodation for customers shall be provided on the premises.
14. Only electricity shall be used as fuel on the premises.
15. The licensee, or a manager nominated by the licensee in writing to the Director of Food and Environmental Hygiene and acceptable to the Director of Food and Environmental Hygiene, shall conduct the business in person at the licensed premises.
16. Purchasing invoices showing the date of food supply, descriptions and quantities of food, name and address of the food supplier shall be kept during the entire licence period and be readily available for inspection and for making copies by any health inspector on demand at all times.