

## **Application for Commercial Bathhouse Licence and Respective Health Requirements and Conditions**

### **Licensing of Commercial Bathhouse**

In accordance with the Commercial Bathhouses Regulation, Cap.132I, save under and in accordance with a licence granted by the Director of Food and Environmental Hygiene (the “Director”), no person shall open or maintain a bathhouse. Under the Regulation, “bathhouse” means any premises maintained or intended to be maintained for the use, on payment of a fee, of persons requiring a bath, but does not include any swimming pool or any bathhouse managed by the Director.

2. The word “bath” is not confined to mean only washing of the body in water (or other form of liquid) but is defined to cover immersion of the body in steam (sauna or Turkish bath) and air (air-bath) etc. as well. In this connection, commercial bathhouse includes premises offering sauna or Turkish baths to customers for use, on payment of a fee.

### **Application for Commercial Bathhouse Licence**

3. The applicant should submit an application form FEHB 105 - Application for Other Trade Licences and 3 copies of proposed layout plans showing the proposed layout of the premises to the respective Food and Environmental Hygiene Department (“FEHD”) Licensing Office for processing. A list of the FEHD Licensing Offices is attached at Annex A for information.

4. The application document and proposed layout plan after passing in preliminary screening conducted by FEHD will be referred to departments concerned for comment<sup>Note</sup>, as appropriate. FEHD will consider the comments from the departments as to whether a licence would be issued, and if a licence would be issued, whether or not special conditions would be imposed for the compliance of the applicant. Upon obtaining full clearances, a letter of requirements containing health requirements and conditions and/or special conditions together with attachment of the comments and requirements of departments concerned (if any) will be issued to the applicant for compliance. Upon confirming

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<sup>Note</sup> Applicant is advised to check with the Planning Department on whether the use of the premises for the proposed commercial bathhouse business is permitted according to the relevant statutory plan before submitting the licence application to the licensing authority.

full compliance with all licensing requirements, a Commercial Bathhouse Licence will be issued to the applicant. After the issue of licence, the licensee shall observe all licensing requirements and conditions at all times.

### **FEHD's Health Requirements and Conditions**

5. A list of FEHD's health requirements/conditions for the issue of Commercial Bathhouse Licence is attached at **Annex B** for reference. The public is advised to go through the health requirements/conditions before submitting application for Commercial Bathhouse Licence. In this connection, please note that for each licence application, licensing staff may also base on the individual merit and actual situation of each application case to stipulate any other non-standard requirements and conditions to the applicant for compliance and observance.

### **Enquiries**

6. Enquiries about the application procedures and other issues (including health requirements and conditions) for application for Commercial Bathhouse Licence should be addressed to the Assistant Secretary (Other Licences) of respective FEHD Licensing Office either in person or by telephone.

#### **IMPORTANT NOTICE**

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.

**Food and Environmental Hygiene Department Licensing Offices**

**Hong Kong and Islands Licensing Office**

Assistant Secretary (Other Licences)  
Hong Kong and Islands Licensing Office,  
8/F, Lockhart Road Municipal Services Building,  
225 Hennessy Road,  
Wan Chai, Hong Kong.  
Tel. no.: 2879 5712  
Fax no.: 2507 2964  
E-mail : hkis\_lo@fehd.gov.hk

**Kowloon Licensing Office**

Assistant Secretary (Other Licences)  
Kowloon Licensing Office,  
4/F, Pei Ho Street Municipal Services Building,  
333 Ki Lung Street,  
Sham Shui Po, Kowloon.  
Tel. no.: 2729 1298  
Fax no.: 3146 5319  
E-mail : kln\_lo@fehd.gov.hk

**New Territories Licensing Office**

Assistant Secretary (Other Licences)  
New Territories Licensing Office,  
4/F, Tai Po Complex,  
8 Heung Sze Wui Street,  
Tai Po, New Territories.  
Tel. no.: 3183 9225  
Fax no.: 2606 3350  
E-mail : nt\_lo@fehd.gov.hk

**Main Licensing Requirements for Commercial Bathhouse Licence**

**IMPORTANT**

The permission of the Building Authority must be obtained for any structural or drainage alterations. It is the applicant's responsibility to seek approval from the Building Authority for any such alterations or additions.

The issue of a licence does not exempt the licensee from meeting any requirement or condition imposed or may be imposed by the Director of Fire Services, the Building Authority, the Labour Department or any other Government Departments.

1. **Plans**

- (1) Before the issue of a licence, the applicant is required to provide three copies of a plan, drawn to scale and in metric units, showing the final layout of the premises for approval of the Director of Food and Environmental Hygiene.
- (2) The layout of the premises shall be in strict conformity with the plans submitted to the Director of Food and Environmental Hygiene for approval, except for such amendments as required by the Director of Food and Environmental Hygiene.
- (3) The applicant is required to sign on each copy of the plan certifying that it is correct.

(Note: (1) For the purpose of meeting this requirement, professional plans are not necessary. However, if structural or drainage alterations are carried out, the plans forwarded to the Building Authority must be presented by an authorised person.

- (2) If any change is to be made to the original plan submitted with the application, the applicant is required to submit afresh three copies of an amended plan for re-consideration of the Director of Food and Environmental Hygiene.)

2. **Ceilings and internal walls**

All ceilings and internal walls which are not panelled, tiled or imperviously surfaced, must be limewashed or painted a light colour.

3. **Floor and wall surfaces of bathrooms**

- (1) The floor of every bathroom must be surfaced with tiles or smooth impervious material and laid to such fall as will provide effective and rapid drainage of all water falling thereon.
- (2) The internal surfaces of walls of every bathroom must be surfaced with tiles or smooth impervious material to a height of not less than 2 metres. The junctions between the walls and floors must be coved (rounded).

4. **Baths**

All baths and other similar fittings shall have smooth washable surfaces and be properly drained.

5. **Water Supply**

Public mains water shall be laid on to the premises unless the Director of Food and Environmental Hygiene approves another source.

(Note : If a water storage tank is to be installed, the approval of the Water Authority and the Building Authority is required.)

6. **Sanitary fitments**

\_\_\_\_\_ water closet(s) and \_\_\_\_\_ flush urinals for males and \_\_\_\_\_ water closet(s) for females must be installed in position as shown on the proposed plan / \_\_\_\_\_. All pipes conveying water from any well for flushing purpose must be painted black. The sanitary fitments shall be segregated and provided with separate entrance for persons of each sex.

(Note: (1) If urinals are of the trough type, every 500 mm of trough shall be deemed to be the equivalent of one urinal and each stall or bowl type urinal shall have a clear width of not less than 500 mm. In case where an urinal compartment is provided, the minimum internal dimension of the compartment should not be less than 1000mm (depth) x 500mm (width).

(2) The installation of any sanitary fitment requires the approval of the Building Authority. It is the applicant's responsibility to seek such approval.

(3) The minimum internal dimension of the water closet compartment should not be less than 1,200 mm x 700 mm.)

7. **Bathing and washbasin facilities**

Where the bathhouse receives persons of both sexes, all bathing and washbasin facilities shall be provided in separate compartments for the use of persons of each sex, and no direct access shall be available from a compartment provided for the use of persons of one sex to a compartment provided for the use of person of the opposite sex.

8. **Electrical Installation Certificate**

New, modified, added or repaired fixed electrical installations, after completion of the electrical work, shall be inspected, tested and certified by an electrical worker / contractor registered with the Director of Electrical and Mechanical Services (DEMS). A copy of the Work Completion Certificate (Form WR1) shall be submitted to the Food and Environmental Hygiene Department as a proof of compliance with the relevant legislative requirements. For existing electrical installations, a Periodic Test Certificate (Form WR2) endorsed by DEMS in lieu of the required Form WR1 may be submitted instead.

**Main Licensing Conditions for Commercial Bathhouse Licence**

1. The layout of the premises, other than furniture, shall be kept in strict conformity with that shown in the final plan approved by the Director of Food and Environmental Hygiene, and no alteration or addition shall be made to the premises without the prior approval of the Director of Food and Environmental Hygiene.
2. 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 use for any other purposes or class of business.
3. Sufficient dust-bins with close-fitting lids and of and type approved by the Director of Food and Environmental Hygiene must be provided for the storage of all refuse and other waste matter awaiting disposal.
4. 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.