

**A GUIDE TO APPLICATION
FOR
RESTRICTED FOOD PERMITS
(Online Sale of Restricted Food)**

Food and Environmental Hygiene Department

APPLICATION FOR RESTRICTED FOOD PERMITS (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 of restricted food before commencement of the business.

2. The permit for online sale of restricted food will enable online sale of restricted foods 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.

Points to Note When Applying for Permit

3. 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 (online sale of restricted food);
- 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

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

5. The completed application form should contain the following:

- (a) the type(s) of restricted food permit(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

6. 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.

7. 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

8. 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

9. 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.

10. 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

11. 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.

12. 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

13. 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

14. A list of standard requirements and conditions for restricted foods commonly offered for sale 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 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 III** for reference.

15. 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.

Enquiries

16. 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 II**.

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.



受限制食物售賣許可證申請書

(網上售賣或要約出售預先包裝的受限制食物，
而不涉及在業務處所內處理及貯存售賣食物)

APPLICATION FOR RESTRICTED FOOD PERMIT

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

致 牌照組助理秘書

To: Assistant Secretary, Licensing Office

本人／本人代表下述公司*欲申請許可證，以售賣下列類別的受限制食物：

I / I, on behalf of the corporation mentioned below*, intend to apply for a permit for the sale of the following type of restricted food:

※ 須就每類擬售賣的受限制食物分別申請許可證。

A permit is required for each type of restricted food intended to be sold.

預先包裝冷凍（冰鮮）及／或冷藏*肉類
Prepackaged Chilled and/or Frozen* Meat

冷凍（冰鮮）及／或冷藏*牛肉
Chilled and/or Frozen* Beef

冷凍（冰鮮）及／或冷藏*豬肉
Chilled and/or Frozen* Pork

冷凍（冰鮮）及／或冷藏*羊肉
Chilled and/or Frozen* Mutton

(請只選擇右列其中一項)

(Please choose only one item on the right)

預先包裝壽司及／或刺身*
Prepackaged Sushi and/or Sashimi*

預先包裝供不經烹煮而食用的蠔
Prepackaged Oysters to Be Eaten in Raw State

預先包裝冷凍（冰鮮）及／或冷藏*介貝類水產動物
Prepackaged Chilled and/or Frozen Shellfish

原廠盛杯及包裹物料包裝的冰凍甜點
Frozen Confections in Original Cups and Wrappers

介貝類水產動物（大閘蟹）
Shell Fish (Hairy Crab)

其他（請詳述）：
Others (Please specify)

* 請刪去不適用者。Please delete where appropriate.

請在適當的方格內填上「✓」號。 Please tick the appropriate box(es).

申請資料

Particulars of Application

(倘以公司名義提出申請，你只須填寫第1項、第3項、第8項及其後各項及附錄I及II。)

(If application is made in the name of a corporation, you only need to complete items 1, 3, 8 and onwards, and Appendices I and II.)

(1) 申請人姓名／公司名稱* (中文)： _____ (先生／女士*)
Name of Applicant/ (Chinese) (Mr./Ms.*)
Corporation*
(英文正楷)： _____
(English in BLOCK letters)

(2) 香港身分證／護照*號碼： _____
Hong Kong Identity Card/Passport* No.

(3) 通訊地址： _____
Correspondence Address

發證後通訊地址 (如欲在發證後以另一個地址接收信件，請列明。)

Correspondence Address after Issue of Permit (Please state if you wish to receive correspondence at another address after the issue of permit.)

同上 Same as above

(4) 電話號碼： _____ 傳真號碼： _____
Tel. No. Fax No.

(5) 電郵地址： _____ 其他電郵地址 (如有)[#]： _____
Email Address Other Email Address (if any)[#]

[#]註：本署會把電郵同時發送至上述兩個電郵地址。

[#]Note: We will send emails to the two email addresses simultaneously.

(6) 聯絡人姓名 (中文)： _____ (先生／女士*)
Name of Contact Person (Chinese) (Mr./Ms.*)
(英文正楷)： _____
(English in BLOCK letters)

(7) 電話號碼： _____ 傳真號碼： _____
Tel. No. Fax No.

* 請刪去不適用者。 Please delete where appropriate.

請在適當的方格內填上「✓」號。 Please tick the appropriate box(es).

- (8) 申請簽發許可證的業務地址[#] (中文) :
[#]註：須與商業登記證上登記的業務地址相同。

室／鋪 _____ 樓 _____ 座 _____

大廈 _____

屋邨／鄉村 _____

街道名稱及門牌號碼 _____

*如涉及多於一條街道，
請詳述* _____

分區 _____ 地區 _____

地段號碼 (如適用) _____ 香港／九龍／新界／離島*

Business Address under Application[#] (English) :

[#]Note: This should be the same as the business address stated in the Business Registration Certificate.

Flat/Room/Shop _____ Floor _____ Block _____

Building _____

Estate/Village _____

No. and Name of Road/Street _____

*please specify if more than
one road/street is involved* _____

Sub-district _____ District _____

Lot Number _____ HK/Kln/NT/Islands*
(if applicable) _____

* 請刪去不適用者。 Please delete where appropriate.

(9) 擬議食物業務的店號／名稱：
Shop Sign / Name of Proposed Food Business

(中文)： _____
(Chinese)

(英文)： _____
(English)

(10) 商業登記證號碼： _____
Business Registration Certificate No.

(11) 商業登記證生效日期： _____
Date of Commencement of Business Registration Certificate

(12) 商業登記證屆滿日期： _____
Date of Expiry of Business Registration Certificate

售賣方式

Mode of Sale

(13) 互聯網
Internet

網址： _____
Website

網上平台（例如：臉書）
Online Platform (e.g. Facebook)

平台名稱： _____
Name of Platform

帳戶號碼／名稱： _____
Account No./Name

運送方式

Mode of Delivery

(14) 直接由供應商運送
Delivery by the Supplier Direct

由速遞公司運送
Delivery by Courier

由申請人或其員工運送
Delivery by Applicant or his/her/its Staff

顧客在供應商處自取
Collection by Customer from Supplier

請在適當的方格內填上「✓」號。 Please tick the appropriate box(es).

- 其他（請列明）： _____
Others (Please specify) _____

擬售賣受限制食物的供應資料

Particulars of Supply of Restricted Food Intended To Be Sold

(15) 食物供應來源 ^{註1}

Source of Food Supply ^{Note 1}

- 由進口商／分銷商供應 ^{註2}
Supplied by Importer/Distributor ^{Note 2}
- 由外地供應商直接購入 ^{註3}
Directly Purchased from Overseas Supplier ^{Note 3}
- 由持牌食物業處所供應
Supplied by Licensed Food Premises

註 Note :

1. 請填寫附錄II的“食物供應商證明文件”，以提供擬售賣的受限制食物供應詳情。如多於一個食物供應來源，請個別為每一個食物供應商填寫附錄II。

Please fill out **Appendix II** “Food Supplier’s Certificate” to provide details of the restricted food intended to be sold. If there is more than one source of supply, please complete one separate **Appendix II** for each food supplier.

2. 《食物安全條例》（第612章）第4和第5條規定，任何經營食物進口／分銷業務的人須向食物環境衛生署署長登記為食物進口商／食物分銷商。（詳情請瀏覽下列網址：
http://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_fstr/FSO_registration.html）

Sections 4 and 5 of the Food Safety Ordinance (Cap. 612) require any person who carries on a food importation/ distribution business to register with Director of Food and Environmental Hygiene as a food importer/food distributor. (For details, please browse the website :
http://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/FSO_registration.html)

3. 進口食物如牛奶、奶類飲品、冰凍甜點、野味、肉類、家禽和蛋類等，均受《公眾衛生及市政條例》（第132章）的附屬法例所監管。進口野味或蛋類須事先獲得食物環境衛生署的批准，而進口肉類、家禽或蛋類則僅限於本署所認可的來源地。（詳情請瀏覽下列網址：
http://cfs.fehd.hksarg/tc_chi/import/import_ifc.html）

Imported food like milk, milk beverages, frozen confections, game, meat, poultry and eggs are governed by subsidiary legislation of the Public Health and Municipal Services Ordinance (Cap. 132). Import of game or eggs requires the prior permission of the Food and Environmental Hygiene Department and import of meat, poultry or eggs is confined to sources recognised by the Department. (For details, please browse the website at: http://cfs.fehd.hksarg/english/import/import_ifc.html)

- 請在適當的方格內填上「✓」號。 Please tick the appropriate box(es).

(16) 提供的服務／商品
Provision of Services / Goods

- 本人確認，就有關網上售賣限制食物的業務，申請簽發許可證的有關店鋪處所會提供下列類別的直接服務及／或商品給予顧客：

I confirm that there **will be** direct provision of the following type(s) of services and/or goods to customers in connection with the online restricted food business at the application premises:

- Provision of services
提供服務

- Delivery of coupons
遞送優惠券

- 其他（請詳述）： _____
Others (Please specify)

- Provision of goods
提供商品

- Delivery of souvenirs
遞送紀念品

- Delivery of uneatable food samples
遞送不可食用的食物樣品

- 其他（請詳述）： _____
Others (Please specify)

- 本人確認，就有關網上售賣限制食物的業務，申請簽發許可證的有關店鋪處所不會提供直接服務（例如：遞送優惠券），及／或商品（例如：遞送紀念品／不可食用的食物樣品）給予顧客。

I confirm that there **will not be** direct provision of services (e.g. to deliver coupons) and/or goods (e.g. to deliver souvenirs/uneatable food samples) to customers in connection with the online restricted food business at the application premises.

(17) 本人選擇以中文／英文*為日後的通訊語言。

I would use Chinese/English* for my future correspondence.

日期（日／月／年）
Date (dd/mm/yyyy)

申請人簽署
Signature of Applicant

- 請在適當的方格內填上「✓」號。 Please tick the appropriate box(es).

* 請刪去不適用者。 Please delete where appropriate.

申請人須知 NOTICE TO APPLICANT

- (1) 申請人提出申請時，須提交商業登記證副本及處所平面草圖各一份，否則本署將無法處理有關申請。

Applicant shall submit a copy of the business registration certificate for the business and a sketch showing layout of the premises to this department for the application. Otherwise, we will not be able to process your application.

- (2) 在揀選店舖時，申請人必須注意，經營食物業處所的土地用途，應符合本署、其他政府部門以及有關的主管當局按其執行的法例所訂立的規定。因此，申請人務須盡早查閱下列文件，包括：(一) 政府租契、(二) 樓宇的入伙紙，以及(三) 法定圖則。香港房屋委員會的公共屋邨／中轉房屋單位，以及其「居者有其屋計劃」／「租者置其屋計劃」下的樓宇處所，只可作住宅用途。本署不會接受在該等處所經營食物業的申請。

When choosing a shop, the applicant must 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 this department, 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. Public rental/interim housing units of the Hong Kong Housing Authority or premises under its Home Ownership Scheme/Tenants Purchase Scheme are restricted for residential purpose. Applications for operating food business at such premises will not be accepted.

- (3) 於申請過程中，申請人如欲更改食物業的業務地址，須向本署提交新的申請書及證明文件。
Applicant shall submit a fresh application and supporting documents to this department if there is any change to business address of food business in the course of application.

- (4) 以公司名義提出申請時，須向食物環境衛生署（本署）遞交（可由專人送交或以郵遞方法）下列文件，否則本署無法處理你的申請。
For application in the name of a corporation, the following documents should be submitted (in person or by mail) to Food and Environmental Hygiene Department (this Department), otherwise this Department is unable to process your application.

- (a) 該公司商業登記證的副本；
a copy of the Business Registration Certificate of the corporation;
- (b) 該公司組織大綱及細則的副本；
a copy of the Memorandum and Articles of Association of the corporation;
- (c) 根據《公司條例》（第622章）取得和經公司註冊處處長核證真實的公司註冊證書副本，或任何其他可證實該公司法人身分的文件；
a copy of Certificate of Incorporation under the Companies Ordinance (Cap. 622) certified as true copy by the Registrar of Companies, or any other documents to establish the legal entity of the corporation;
- (d) 公司的註冊辦事處地址更改通知書或法團成立表格（視何者適用而定）的副本，須為經公司註冊處處長核證真實的副本；
a copy of Notice of Change of Address of Registered Office or Incorporation Form (as appropriate) certified as true copy by the Registrar of Companies;
- (e) 公司最新的周年申報表副本，須為經公司註冊處處長核證真實的副本（在新公司成立為法團的年度內，則請提交經公司註冊處處長核證真實的法團成立表格副本）；
a copy of the latest Annual Return certified as true copy by the Registrar of Companies (or a copy of Incorporation Form certified as true copy by the Registrar of Companies in case of a new company in the year of its incorporation);
- (f) 公司董事會通過的書面決議，以授權一名人士代表該公司與發牌當局接洽處理牌照事宜；以及

a resolution in writing passed by the Board of Directors to authorise a person to act on behalf of the corporation to deal with licensing matters with the licensing authority; and

(g) 該名獲授權人所簽署的接納授權通知書。

Notice of Acceptance of Authorisation signed by the authorised person.

- (5) 按照《公眾衛生及市政條例》（第132章）第125(8)條的規定，食物環境衛生署署長若決定拒絕你有關批出或續發牌照、許可證或登記的申請，必須給予書面通知。假如你不滿署長的決定，可根據該條例第125(9)條的規定，在宣布該項決定的通知書送達給你後的14天內，向牌照上訴委員會提出上訴。

Pursuant to Section 125(8) of the Public Health and Municipal Services Ordinance (Cap.132), the Director of Food and Environmental Hygiene shall inform you in writing of any decision made to reject your application for the grant or renewal of licence, permit or registration. If you are dissatisfied with the decision made by the Director, you may within 14 days after the service on you of the notice declaring the decision appeal to the Licensing Appeals Board in accordance with Section 125(9) of the Ordinance.

- (6) 申請人亦可在政府表格網頁（網址：www.info.gov.hk/forms/chinese/main.htm），以電子文件形式提交申請書及相關文件。

Applicant may also submit electronic applications together with the relevant documents via Government Forms website at www.info.gov.hk/forms/english/main.htm.

許可證申請所收集的個人資料
Collection of Personal Data in Connection with
Application for Permit

(按照《個人資料(私隱)條例》的規定處理)
(In accordance with the Personal Data (Privacy) Ordinance)

目的說明
Statement of Purpose

1. 收集資料的目的
Purposes of Collection

你在本表格上提供的個人資料，食物環境衛生署（食環署）將用於下述用途：

The personal data provided by means of this form will be used by the Food and Environmental Hygiene Department (FEHD) for :

- (a) 處理有關向食環署提交簽發／轉讓／續發許可證申請的相關事宜；
carrying out activities relating to applications for grant/transfer/renewal of permits made to FEHD;
- (b) 方便食環署及其他政府部門的職員與你聯絡；以及
facilitating communication among staff of the FEHD, other government departments and you; and
- (c) 按照《食物安全條例》的規定披露予食環署轄下的食物安全中心。
disclosing to the Centre for Food Safety of FEHD in accordance with the provisions of the Food Safety Ordinance.

你本表格內填寫的個人資料，純屬自願提供。不過，如不提供充分的資料，食環署恐怕不能處理你的許可證申請。

The provision of personal data by means of this form is voluntary. However, if you do not provide sufficient information, the FEHD may not be able to process your application for permit.

2. 接受資料轉介人的類別
Class of Transferees

你在本表格上提供的個人資料，可能會為上文第1段所述的目的而向其他政府部門及機構披露。

The personal data which you have provided by means of this form may be disclosed to other Government departments and agencies in pursuance of the purposes mentioned in paragraph 1 above.

3. 查閱個人資料
Access to Personal Data

根據《個人資料(私隱)條例》第18條、第22條及附表1第6原則的規定，你有權要求查閱和改正所提供的個人資料，查閱的權利包括可就在本表格內所提供的個人資料索取一份複本。食環署應查閱要求而提供資料時，可能會徵收費用。

You have a right to request access to and correction of the personal data provided in accordance with Sections 18 and 22 and Principle 6 of Schedule 1 of the Personal Data (Privacy) Ordinance. Your right of access includes the right to obtain a copy of your personal data which you have provided by means of this form. A fee may be imposed for complying with a data access request.

4. 查詢 Enquiries

如對許可證申請有任何疑問，包括就本申請表格收集的個人資料有所查詢，可與下列相關的牌照組辦事處聯絡：

Enquiries concerning the application for permit including the personal data collected by means of this form, should be addressed to the following respective Licensing Office :

牌照組辦事處 Licensing Offices

港島及離島區牌照組辦事處
香港灣仔軒尼詩道225號駱克道市政大廈8樓
電話號碼：2879 5738 傳真號碼：2507 2964

Hong Kong and Islands Licensing Office
8/F, Lockhart Road Municipal Services
Building,
225 Hennessy Road, Wanchai, Hong Kong
Tel No.:2879 5738 Fax No.: 2507 2964

九龍區牌照組辦事處
九龍深水埗基隆街333號北河街市政大廈4樓
電話號碼：2729 1632 傳真號碼：3146 5319

Kowloon Licensing Office
4/F, Pei Ho Street Municipal Services Building,
333 Ki Lung Street, Sham Shui Po, Kowloon
Tel No.:2729 1632 Fax No.: 3146 5319

新界區牌照組辦事處
新界大埔鄉事會街8號大埔綜合大樓4樓
電話號碼：3183 9226 傳真號碼：2606 3350

New Territories Licensing Office
4/F, Tai Po Complex, 8 Heung Sze Wui Street,
Tai Po, New Territories
Tel No.:3183 9226 Fax No.: 2606 3350

(適用於以公司名義申請)
(APPLICABLE TO APPLICATION IN THE NAME OF A CORPORATION)

I. 公司資料
Particulars of Corporation

- (1) 公司名稱 (中文) : _____
Name of Corporation (Chinese)
(英文正楷) : _____
(English in BLOCK letters)
- (2) 公司註冊號碼 : _____ 電話號碼 : _____
Company Registration No. Tel. No.
- (3) 公司註冊地址 : _____
Address of Registered Office

- (4) 執行董事姓名 (中文) : _____ (先生/女士*)
Name of Managing Director (Chinese) (Mr./Ms.*)
(英文正楷) : _____
(English in BLOCK letters)
- (5) 住址 : _____
Residential Address

- (6) 電話號碼 : _____
Tel. No.

II. 獲授權人資料
Particulars of Authorised Person

- (1) 獲授權人姓名 (中文) : _____ (先生/女士*)
Name of Authorised Person (Chinese) (Mr./Ms.*)
(英文正楷) : _____
(English in BLOCK letters)
- (2) 香港身分證/護照*號碼 : _____
Hong Kong Identity Card/Passport* No.
- (3) 獲授權人在公司擔任的職位 : _____
Position of the Authorised Person in the Corporation

* 請刪去不適用者。Please delete where appropriate.

(4) 住址： _____
Residential Address

(5) 電話號碼： _____ 傳真號碼： _____
Tel. No. Fax No.

電郵地址： _____ 其他電郵地址（如有）# _____
Email Address Other Email Address (if any)#

#註：本署會把電郵同時發送至上述兩個電郵地址。

#Note: We will send emails to the two email addresses simultaneously.

(6) 聯絡人姓名 (中文)： _____ (先生/女士*)
Name of Contact Person (Chinese) (Mr./Ms.*)

(英文正楷)： _____
(English in BLOCK letters)

(7) 電話號碼： _____ 傳真號碼： _____
Tel. No. Fax No.

日期 (日/月/年)
Date (dd/mm/yyyy)

獲授權人簽署
Signature of Authorised Person
(代表申請公司)
(for and on Behalf of the Applying Corporation)

公司印章
Company Chop

* 請刪去不適用者。 Please delete where appropriate.

食物供應商證明文件
Food Supplier's Certificate

致 牌照組助理秘書

To : Assistant Secretary, Licensing Office

(1) 所供應的預先包裝食物：_____

Prepackaged Food Items to Be Supplied

(2) 擬售賣食物的網址／網上平台帳戶：_____

Website/Online Platform Account for Intended Sale of Food

(3) 供應商名稱：_____

Name of Supplier

(4) 供應商地址：_____

Address of Supplier

(5) 供應商
Supplier

進口商／分銷商
Importer/Distributor

(i) 進口商／分銷商登記編號：_____

Registration No. of Importer/Distributor

外地供應商
Overseas Supplier

持牌食物業處所
Licensed Food Premises

(i) 食物業牌照類別：_____

Type of Food Business Licence

(ii) 食物業牌照號碼：_____

Food Licence No.

※ 請夾附有效食物業牌照的副本，以供參考。
Please enclose a copy of the valid food business licence for reference.

請在適當的方格內填上「✓」號。 Please tick the appropriate box(es).

(6) 供應商的聯絡人
Contact Person of Supplier

(i) 姓名 (中文) : _____ (先生/女士*)
Name (Chinese) (Mr./Ms.*)

(英文正楷) : _____
(English in BLOCK letters)

(ii) 電話號碼 : _____ 傳真號碼 : _____
Tel. No. Fax No.

(iii) 電郵地址 : _____
Email Address

(7) 茲證明上述食物會在以上處所預製、預先包裝和供應，以供在上文第2項所列的網址／網上平台帳戶售賣。

This is to certify that the above food item will be pre-prepared, prepackaged and supplied from the above premises for sale at the website or online platform account mentioned at item (2) above.

供應商簽署
Signature of the Supplier

* 請刪去不適用者。 Please delete where appropriate.

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 5738

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 1632

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 9226

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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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 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 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, deshelling, packing or wrapping, etc. of 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 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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
4. Only pre-packaged 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 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 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, deshelling, packing or wrapping, etc.) of 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 chilled shell 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 shell 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 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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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.

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, deshellings, 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 online platform account is permitted by the Director of Food and Environmental Hygiene by providing the following particulars of the permit on the website, online platform account and printed promotional materials (excluding promotional materials published in the mass media), or means to access the relevant information are provided on printed promotional materials:
 - (i) type of permit obtained and its permit number;
 - (ii) type of restricted food permitted for sale; and
 - (iii) business address of the permitted premises.
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, deshelling, 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.