

**A GUIDE TO APPLICATION
FOR
NON-BOTTLED DRINKS PERMIT/
FROZEN CONFECTIONS PERMIT/
MILK PERMIT/
SHELL FISH (HAIRY CRAB) PERMIT
AND
OTHER RESTRICTED FOOD PERMITS**

Food and Environmental Hygiene Department

**A GUIDE TO APPLICATION FOR NON-BOTTLED DRINKS PERMIT/
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OTHER RESTRICTED FOOD PERMITS**

General

In accordance with the Food Business Regulation, Cap 132X, any person who intends to sell non-bottled drinks, frozen confections, milk, shell fish (hairy crab) or other restricted foods at any premises must obtain a permit relevant to the type of the proposed business before commencement of such business. If a machine for the manufacture of soft ice cream is installed in the same shop, a separate frozen confections factory licence is also required.

Generally speaking, non-bottled drinks are those drinks prepared for immediate consumption and do not require storage in sealed bottles, cans or other containers, for example, fresh fruit juice, diluted drinks prepared from concentrated fruit juice or syrup, soya bean juice etc. Drinks sold from a manual dispensing machine also belong to this category.

However, if non-bottled drinks are sold by an automatic vending machine, a permit for such machine shall have to be applied for separately.

A milk permit is not required for the sale in sealed containers of sterilized milk or sterilized milk beverage which have been approved by the Licensing Authority.

Sale of other restricted food such as Chinese herb tea, cut fruit, food sold by means of vending machine, sushi, sashimi, leung fan, oyster to be eaten in raw state and meat to be eaten in raw state require relevant food permits.

Application Procedure

Application should be made by submission of a standard application form [i.e. FEHB 95 for Application for Permit] together with a sketch showing the proposed layout of the premises to the District Secretary of the District Environmental Hygiene Offices concerned (see **Appendix I**). Standard forms are obtainable from all District Environmental Hygiene Offices and Licensing Offices.

The completed application form should contain the following:-

- (a) the class of permit applied for;
- (b) full address of the premises under application for a permit including name of the street, number of the premises, name of the building and the flat number etc to avoid postal misdelivery; and
- (c) 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 authorized person.

The application must be signed by the applicant or the authorized person for and on behalf of the corporation (in case where the applicant is a corporation). A permit may be issued in the name of a person or a corporation.

Before the applicant receives a letter of licensing requirements from the Licensing Authority, he is advised not to start any work on decoration. He must also not start the business before obtaining the permit. Otherwise, he will be liable to prosecution.

Processing of Application and Notification of Licensing Requirement

Upon receipt of the application for a permit, the District Secretary concerned will acknowledge it and inform the applicant in writing the date and time when the Health Inspector (Environmental Hygiene) will inspect the subject premises to assess its suitability for licensing.

After the inspection and upon clearance from all Government departments concerned, the District Secretary concerned will list out in detail the licensing requirements and conditions and convey them to the applicant in writing for his compliance of the requirements before a permit can be issued.

Please refer to **Appendix II** for the standard requirements and conditions for non-bottled drinks, frozen confections, milk and other common restricted foods such as Chinese herb tea, cut fruit, food sold by means of vending machine, sushi, sashimi, leung fan, oyster to be eaten in raw state and meat to be eaten in raw state. The applicant is advised, in his own interest, to make reference to the Food Business Regulation Cap, 132X.

The applicant can start the decoration work only upon notification in writing of licensing requirements. If the subject premises are unsuitable for the issue of a permit, the applicant will be informed of the rejection of the application by the District Secretary concerned together with reasons.

Enquiry on Licensing Requirements and Conditions

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 (Environmental Hygiene) in charge of the application either in person or by telephone at the address and telephone number given in **Appendix I**.

Report Compliance with Licensing Requirements and Issue of Permit

Upon compliance of all licensing requirements, the applicant should immediately inform the District Secretary concerned in writing who will arrange a Health Inspector (Environmental Hygiene) for a verification inspection.

After confirming that all licensing requirements have been complied with, a permit will then be issued. The applicant will be informed by the District Secretary concerned in writing of his full compliance of licensing requirements and of the forthcoming notification to him to pay fee and to collect permit. The applicant is required to observe all licensing requirements and conditions upon issue of a permit.

The objective of issuing these permits is to ensure maintenance of a good standard of hygiene at the premises concerned and the wholesomeness of the food supplied therefrom. In the event of difficulty or incomprehension, please approach the District Secretary concerned. On the other hand, the applicant must not offer any money or gift to any staff because this is an offence under the law and the offender is liable to prosecution.

Non-compliance with Licensing Requirements

If the applicant fails to comply with all the licensing requirements within three months, the District Secretary concerned will inform him of the outstanding requirements in writing for his early remedial action. He will also be advised to report compliance again for another verification inspection after he has complied with the outstanding requirements.

If no report of compliance of licensing requirements is received, the Health Inspector (Environmental Hygiene) will only inspect the premises at 3 months intervals to check progress of the application.

District Environmental Hygiene Offices**Hong Kong & Islands**

<u>Central/Western District Environmental Hygiene Office</u> 10/F, Sheung Wan Municipal Services Building, 345 Queen's Road Central, Hong Kong Tel. no.: 2545 0506 Fax no.: 2851 7653	<u>Eastern District Environmental Hygiene Office</u> 3/F, Quarry Bay Municipal Services Building, 38 Quarry Bay Street, Hong Kong Tel. no.: 3103 7041 Fax no.: 2565 8203
<u>Southern District Environmental Hygiene Office</u> 4/F, Aberdeen Municipal Services Building, 203 Aberdeen Main Road, Hong Kong Tel. no.: 2903 0411 Fax no.: 2873 1608	<u>Wanchai District Environmental Hygiene Office</u> 7/F, Lockhart Road Municipal Services Building, 225 Hennessy Road, Wanchai, Hong Kong Tel. no.: 2879 5760 Fax no.: 2519 6884
<u>Islands District Environmental Hygiene Office</u> 6/F, Harbour Building, 38 Pier Road, Central, Hong Kong Tel. no.: 2852 3215 Fax no.: 2545 2964	

Kowloon

<u>Kowloon City District Environmental Hygiene Office</u> 3/F & 4/F, To Kwa Wan Market and Government Offices, 165 Ma Tau Wai Road, Kowloon Tel. no.: 2715 4608 Fax no.: 2761 0718	<u>Kwun Tong District Environmental Hygiene Office</u> Level 7, Shui Wo Street Municipal Services Building, 9 Shui Wo Street, Kwun Tong, Kowloon Tel. no.: 3102 7373 Fax no.: 2343 6734
<u>Mong Kok District Environmental Hygiene Office</u> 6/F & 7/F, Fa Yuen Street Municipal Services Building, 123A Fa Yuen Street, Mong Kok, Kowloon Tel. no.: 2749 3627 Fax no.: 2391 5572	<u>Sham Shui Po District Environmental Hygiene Office</u> 8/F-10/F, Un Chau Street Municipal Services Building, 59-63 Un Chau Street, Sham Shui Po, Kowloon Tel. no.: 2748 6943 Fax no.: 2748 6937
<u>Wong Tai Sin District Environmental Hygiene Office</u> 3/F, Tai Shing Street Market Building, 121 Choi Hung Road, Wong Tai Sin, Kowloon Tel. no.: 2997 9005 Fax no.: 2351 5710	<u>Yau Tsim District Environmental Hygiene Office</u> 3/F & 4/F, Kwun Chung Municipal Services Building, 17 Bowring Street, Yau Ma Tei, Kowloon Tel. no.: 2302 1301 Fax no.: 2735 5955

New Territories

<p><u>Sha Tin District Environmental Hygiene Office</u> Unit 1201-1207, 1220-1221, 12/F, Tower 1, Grand Central Plaza, 138 Rural Committee Road, Sha Tin, New Territories Tel. no.: 2634 0136 Fax no.: 2634 0442</p>	<p><u>Tai Po District Environmental Hygiene Office</u> 3/F, Tai Po Complex, 8 Heung Sze Wui Street, Tai Po, New Territories Tel. no.: 3183 9119 Fax no.: 2650 1171</p>
<p><u>North District Environmental Hygiene Office</u> 4/F, Shek Wu Hui Municipal Services Building, 13 Chi Cheong Road, Sheung Shui, New Territories Tel. no.: 2679 2815 Fax no.: 2679 5695</p>	<p><u>Sai Kung District Environmental Hygiene Office</u> 8/F, Sai Kung Tseung Kwan O Government Complex, 38 Pui Shing Road, Tseung Kwan O, N.T. Tel. no.: 3740 5100 Fax no.: 2792 9937</p>
<p><u>Kwai Tsing District Environmental Hygiene Office</u> 9/F, Kwai Hing Government Offices Building., 166-174 Hing Fong Road, Kwai Chung, New Territories Tel. no.: 2619 9482 Fax no.: 2480 4023</p>	<p><u>Tsuen Wan District Environmental Hygiene Office</u> 3/F, Yeung Uk Road Municipal Services Building, 45 Yeung Uk Road, Tsuen Wan, New Territories Tel. no.: 2212 9735 Fax no.: 2414 8809</p>
<p><u>Tuen Mun District Environmental Hygiene Office</u> 1/F & 3/F, Tuen Mun Government Offices Building, 1 Tuen Hi Road, Tuen Mun, New Territories Tel. no.: 2451 3113 Fax no.: 2452 6559</p>	<p><u>Yuen Long District Environmental Hygiene Office</u> 2/F-5/F, Yuen Long Government Offices, 2 Kiu Lok Square, Yuen Long, New Territories Tel. no.: 2920 7605 Fax no.: 2477 5099</p>

NON-BOTTLED DRINK PERMIT

**(Sale of Non-Bottled Drinks in pressurized containers
by means of a manual dispensing machine)**

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Ceilings and internal walls

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

3. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

4. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with the drinks.

5. Drinks dispensing machine

A manual drinks dispensing machine shall be provided and placed in satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- (a) it does not encroach on the pavement or street;
- (b) it is located in the premises so that other business conducted therein will offer no risk of contamination to the drinks;
- (c) it is placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under the machine can be easily cleaned;
- (e) the operation of the machine does not cause congestion to the remaining portion of the premises;

- (f) the machine is protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes; and
- (g) the machine, if placed on an outdoor site, is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

NON-BOTTLED DRINK PERMIT

(Sale of Non-Bottled Drinks in pressurized containers by means of a manual dispensing machine)

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic operation of the machine.
2. The dispensing machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene and shall be kept in good working order at all times.
3. All parts of the machine liable to come into contact with the drinks shall be cleansed and sterilized daily except that the cleansing of any part kept continuously at a temperature of below 10°C may be carried out at such intervals as the Director of Food and Environmental Hygiene may decide.
4. Drinks shall be sold direct from the dispensing machine in disposable cups suitable for the drinks vended.
5. Only drinks mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks.
6. 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
7. All disposable cups used for the service of drinks shall be kept in dust-proof containers.
8. Sufficient number of litter containers must be provided for the reception of used disposable cups.
9. The permittee shall carry out regular rotation of stocks according to the keeping or storage

properties of the drinks being kept inside the dispensing machine.

10. All employees must wear clean overalls or outer garments.
11. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
12. The permittee, or a manager nominated by the permittee 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 permitted premises.
13. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.

(Applicable to a manual dispensing machine fitted with ice/beverage dispensing system.)

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

NON-BOTTLED DRINK PERMIT

(Sale of Non-Bottled Drinks prepared by diluting drink mixes/fruit juices with water on the premises)

Standard Requirements

1. **Ceilings and internal walls**

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

2. **Water Supply**

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

3. **Scullery accommodation**

(State no.) wash-up sink(s) of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in (state position). Every sink must be connected to public mains water or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

4. **Sterilization facilities**

Suitable facilities shall be provided for the sterilization of all utensils used in the preparation and consumption of non-bottled drinks.

5. **Sterilizer**

(State no.) sterilizer(s) of not less than 23-litre capacity shall be provided in (state position) for the sterilization of all crockery, glassware or other utensils used in the preparation or consumption of non-bottled drinks. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

(Applicable when non-dispensable cups are used.)

6. **Storage of utensils**

Cupboard space must be provided to accommodate all utensils and crockery used in the business.

7. Refrigerator

A refrigerator in good working order shall be provided for the storage of non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

8. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks.

NON-BOTTLED DRINK PERMIT

(Sale of Non-Bottled Drinks prepared by diluting drink mixes/fruit juices with water on the premises)

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic storage and sale of non-bottled drinks.
2. Only boiled water and/or distilled water shall be used for diluting drink mixes/fruit juices in the preparation of non-bottled drinks.
3. All non-bottled drinks and liquid drink mixes/fruit juices used in the preparation of non-bottled drinks shall be stored in suitable containers with close fitting covers or stoppers and kept separate from other commodities in a refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
4. All drinking straws (or tubes) shall be supplied to customers in the manufacturer's original dust-proof wrappings or other dust-proof containers.
5. Only drink mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks.
6. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
7. 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
8. Disposable cups used for serving drinks shall be kept in dust-proof containers.
9. Sufficient number of litter containers must be provided for the reception of used disposable cups.

10. All employees must wear clean overalls or outer garments.
11. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
12. The permittee, or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

NON-BOTTLED DRINK PERMIT

(Sale of fresh fruit juices extracted on the premises)

Standard Requirements

1. Ceilings and internal walls

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

2. Water Supply

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

3. Scullery accommodation

(State no.) wash-up sink(s) of glazed earthenware or other approved material of not less than 450 mm in length (measured between the top inner rims) must be installed in (state position). Every sink must be connected to public mains water or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

4. Sterilization facilities

Suitable facilities shall be provided for the sterilization of all utensils and cutlery and of all parts of the juice extractor liable to come into contact with the fruit juice.

5. Sterilizer

(State no.) sterilizer(s) of not less than 23-litre capacity shall be provided in (state position) for the sterilization of all crockery, glassware or other utensils used in the preparation or consumption of non-bottled drinks. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

(Applicable when non-disposable cups are used.)

6. Storage of utensils

Cupboard space must be provided to accommodate all utensils, crockery and cutlery used in the business.

7. Refrigerator

A refrigerator in good working order shall be provided for the storage of fresh fruit juices at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

8. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of fresh fruit juices.

9. Fruit juice extractor

An electric fruit juice extractor free from contamination by hand shall be provided for the extraction of fruit juices.

NON-BOTTLED DRINK PERMIT

(Sale of fresh fruit juices extracted on the premises)

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic storage and sale of fresh fruit juices.
2. All fresh fruit juices shall be free from contamination by hand and extracted from the fruit by means of a juice extractor.
3. All fresh fruit juices, if not sold immediately after extraction, shall be stored in a suitable container with close-fitting covers or stoppers and kept separate from other commodities in a refrigerator.
4. All fresh fruit juices shall be stored in the refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
5. 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
6. All parts of the juice extractor liable to come into contact with the drinks shall be cleansed and sterilized at least once daily before business.
7. Disposable cups used for serving drinks shall be kept in dust-proof containers.
8. Sufficient number of litter containers must be provided for the reception of used disposable cups.
9. All employees must wear clean overalls or outer garments.
10. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.

11. The permittee or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

NON-BOTTLED DRINK PERMIT

Sale of Non-Bottled Drinks (Coffee / Tea) by means of a manual dispensing machine

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Ceilings and internal walls

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

3. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

4. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilization of all parts of the machine liable to come into contact with the drinks.

5. Drinks dispensing machine

A manual drinks dispensing machine shall be provided and placed in satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- (a) it does not encroach on the pavement or street;
- (b) it is located in the premises so that other business conducted therein will offer no risk of contamination to the drinks;
- (c) it is placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under the machine can be easily cleaned;
- (e) the operation of the machine does not cause congestion to the remaining portion of the premises;
- (f) the machine is protected from overhead leakage or condensation from water

pipes, waste pipes or soil pipes; and

- (g) the machine, if placed on an outdoor site, is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

6. Scullery accommodation

1 wash-up sink of glazed earthenware or other approved material of not less than 450mm in length (measured between the top inner rims) must be installed near to the drink dispensing machine. Every sink must be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and provided with a waste pipe connected to a proper drainage system.

7. Sterilizer

1 sterilizer of not less than 23-litre capacity shall be provided in the premises for the sterilization of all crockery, glassware or other utensils used in the preparation or consumption of non-bottled drinks. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agent must be approved by the Director of Food and Environmental Hygiene.

NON-BOTTLED DRINK PERMIT

Sale of Non-Bottled Drinks (Coffee / Tea) by means of a manual dispensing machine

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic operation of the machine.
2. The dispensing machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene and shall be kept in good working order at all times.
3. All parts of the machine liable to come into contact with the drinks shall be cleansed and sterilized daily.
4. Drinks shall be sold direct from the dispensing machine in disposable cups suitable for the drinks vended.
5. Only coffee beans/grinded coffee beans/coffee powder/drink mixes obtained from licensed food factories or other lawful sources shall be used in the making of drinks.
6. 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
7. All disposable cups used for the service of drinks shall be kept in dust-proof containers.
8. Sufficient number of litter containers must be provided for the reception of used disposable cups.
9. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the drinks being kept inside the dispensing machine.

10. All employees must wear clean overalls or outer garments.
11. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
12. The permittee, or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

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 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold in manufacturers' cups and wrappers)

Standard Requirements

1. Ceilings and internal walls

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

2. Refrigerator

A refrigerator of a suitable capacity and in good working order shall be provided for the storage of frozen confections.

3. Thermometer

A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections are being stored.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold in manufacturers' cups and wrappers)

Standard Conditions

1. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises in which the portion under permit is situated are of such nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
2. Frozen confections shall be sold only in the original cups and wrappers as supplied by the manufacturers.
3. Only frozen confections supplied by licensed frozen confection factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold.
4. All frozen confections shall be kept in the refrigerator at a temperature below -2°C.
5. Sufficient number of litter containers must be provided for the reception of used paper cups and wrappers.
6. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
7. The permittee, or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and

- iii. business address of the permitted premises.

- b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.

- c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.

- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold by the scoop)

Standard Requirements

1. Ceilings and internal walls

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

2. Water Supply

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

3. Ablution facilities

Not less than 1 wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. Every basin must be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

4. Sterilization facilities

Suitable facilities shall be provided for the sterilization by immersion in boiling water of all ice cream scoops.

5. Sterilization apparatus

An ice-cream scoop sterilization apparatus in accordance with the attached sketch or as approved by the Director of Food and Environmental Hygiene shall be provided.

6. Refrigerator

A refrigerator of suitable capacity and in good working order shall be provided for the storage of frozen confections.

7. Thermometer

A thermometer shall be provided to the refrigerator indicating the temperature at which the frozen confections are being stored.

Non-standard Requirements

1.
 - a. A water supply tank of a capacity of at least 120 litres (or of a capacity of not less than 18.9 litres, if distilled water in the manufacturers' original bottle is used) shall be provided and equipped with apparatus to provide a continuous flow of distilled water at constant pressure;
 - b. Waste water from the wash-hand basin shall be discharged into a waste water storage tank of a capacity of at least 55 litres (or 50% greater than the bottle if distilled water in the manufacturers' original bottle is used) with a close-fitting cover provided inside the premises; and
 - c. A wash-hand basin of stainless steel or other approved material of not less than 350mm in length (measured between the top inner rims) which shall be connected to the water supply tank and waste water storage tank with which the premises is equipped, shall be provided.

2. A written certificate issued by the owner/management of the shopping arcade shall be submitted to the Food and Environmental Hygiene Department for allowing the applicant to discharge the waste water in the communal toilet(s). Such certificate shall be accompanied with a plan certified by the owner or management of the shopping arcade and showing the position of the communal toilet(s) allowed for discharging the waste water.

FROZEN CONFECTIONS PERMIT

(Frozen confections sold by the scoop)

Standard Conditions

1. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
2. Only ice cream in bulk supplied by licensed frozen confection factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold.
3. All ice cream cones or wafers shall be stored in dust-proof containers.
4. All frozen confections shall be kept in the refrigerator at a temperature below -2°C.
5. All scoops used in serving ice cream sold by the scoop shall be -
 - (a) immersed for not less than 1 minute in boiling water before business, and
 - (b) during business hours, placed or stored under cover in the special apparatus provided for the sterilization purposes and immersed in a solution of chloride of lime or other suitable chemical sterilant.
6. Ice cream in bulk shall be sold in cones or expendable or non-returnable containers for consumption off the premises only.
7. Each wash-hand basin must be provided with soap and a clean towel or an electric hand-drier.
8. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
9. The permittee, or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

1. The water supply tank shall be protected against contamination.
2. The waste water storage tank shall be emptied and cleaned at least once a day.
3. The permittee shall, on demand by Health Inspector, produce such evidence as may be necessary to support that distilled water is used for the business.
4. Waste water in storage container shall be disposed of in such a manner as not to be a nuisance.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

5. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

MILK PERMIT

Standard Requirements

1. Ceilings and internal walls

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

2. Refrigerator

A refrigerator of suitable capacity and in good working order shall be provided for the storage of milk at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

3. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator for the storage of milk.

MILK PERMIT

Standard Conditions

1. The permit shall remain valid only if the activities in and condition of the remaining portion of the premises (in which the portion under permit is situated) are of such a nature as not to prejudice the hygienic storage and sale of milk.
2. Milk shall be sold in the original bottles/cartons with the caps/seals unbroken.
3. Only fresh and reconstituted milk supplied by licensed milk factories or from other sources approved by the Director of Food and Environmental Hygiene shall be sold.
4. If milk is to be stored together with other commodities in a refrigerator, it shall be stored in a separate compartment.
5. Milk shall be stored in the refrigerator at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.
6. All empty milk bottles shall be properly stored in trays provided by the milk factory for the purpose.
7. Immunization cards of all employees must be produced for inspection whenever requested by inspecting officers.
8. The permittee, or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :

- i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
- b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
- c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
- d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

CHINESE HERB TEA PERMIT

Standard Requirements

1. Ceilings and internal walls

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

2. Undersides of ceiling/cockloft/staircase

The undersides of any ceiling or cockloft or staircase of timber construction must be lined so as to prevent as far as possible dust from falling from the floor above.

3. Water Supply

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

4. Scullery accommodation

1 wash-up sink(s) of glazed earthenware, stainless metal or other approved material of not less than 450mm in length (measured between the top inner rims) shall be installed in the premises. Every sink shall be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

5. Sterilization facilities

1 sterilizer(s) of not less than 23-litre capacity shall be provided in the premises for the sterilization of all crockery, glassware or other utensils used in the preparation or consumption of food. Perforated metal or wire dipping trays shall be provided to hold the crockery etc. being sterilized. Alternatively, a mechanical dish washer or bactericidal agent may be used. The type of dish washer or bactericidal agents must be approved by the Director of Food and Environmental Hygiene.

6. Storage of utensils

Cupboard space must be provided to accommodate all utensils, crockery and cutlery used in the business.

7. Formulary

The formulary and dosage of each ingredient in the formulary of each type of Chinese herb tea

sold on the premises shall be approved by the Director of Health. To this effect, the formulary and dosage of each ingredient in the formulary of each type of Chinese herb tea to be sold on the premises shall be submitted to the Director of Food and Environmental Hygiene for referral to the Director of Health for vetting. (Please supply the required information by using the attached form.)

Non-standard Requirements

1. All Chinese herb tea 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.

CHINESE HERB TEA PERMIT

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 permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of commodities for which the permit is granted.
3. Only Chinese Herb Tea approved in the premises are to be sold.
4. Except in a proper kitchen, the brewing of herb tea and the boiling of water for sterilization purposes shall be done by electricity only.
5. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
6. Written permission from the Director of Food and Environmental Hygiene must be obtained for the sale of any item of Chinese herb tea and/or non-bottled drink that has not been approved for sale in a Chinese herb tea shop.
7. Every wet refrigerator (electric) and/or immersion cooler and the water contained therein must be kept clean at all times.
8. Any smoke or fumes likely to be emitted from the use of kerosene/diesel oil stoves in the kitchen shall be arranged to discharge into the open air in such a manner as not to be a nuisance.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste matter awaiting disposal.
10. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
11. Personal effects such as clothing, footwear, luggage, umbrellas, toilet and other articles, must not be stored or left in any food room.
12. The permittee, or a manager nominated by the permittee 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 permitted premises.

13. Each type of Chinese herb tea to be sold on the premises shall be prepared in accordance with the formulary, ingredients and dosages as approved by the Director of Health.

Non-standard Conditions

1. Only Chinese herb tea obtained from a licensed food factory or other lawful sources shall be sold on the premises. Any change of supplier shall be immediately reported to the Food and Environmental Hygiene Department and a written statement from the new supplier shall be furnished to the Food and Environmental Hygiene Department for retention.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

2. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

RESTRICTED FOOD PERMIT (CUT FRUIT)

Standard Requirements

1. Water supply

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

2. Scullery accommodation

A wash-up sink of glazed earthenware, stainless metal or other approved material of not less than 450 mm in length (measured between the top inner rims) shall be installed in the cut fruit portion. Every sink shall be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste-pipe connected to a proper drainage system.

3. Sterilization apparatus

A fruit-knife sterilization apparatus as shown on the sketch attached shall be provided.

4. Refrigerator

A refrigerator or a separate compartment of a refrigerator shall be provided for the storage and display of all cut fruits at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

5. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator.

Non-standard Requirements

1. All pre-packed cut fruit sold on the premises must 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.

(for the sale of 'pre-packed' cut fruits)

RESTRICTED FOOD PERMIT (CUT FRUIT)

Standard Conditions

1. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises are of such nature as not to prejudice the hygienic preparation, storage and sale of cut fruits.
2. All fruits shall be washed and cleansed with potable water before cutting.
3. No other commodity shall be placed in the refrigerator or compartment of a refrigerator used for the storage or display of cut fruits.
4. Cut fruits, if not sold immediately to customers shall be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.
5. The sterilization apparatus shall be cleansed and the bactericidal agent renewed at least once daily.
6. If cleaning and/or wiping dry of fruit knife is necessary between use, only clean disposable paper towel shall be used for the purpose.
7. All fruit knives shall be immersed in the sterilization solution in the sterilizer when they are not in use.
8. If plastic bags are used for wrapping up cut fruits, only clean clear ones shall be employed for the purpose.
9. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
10. The permittee, or a manager nominated by the permittee 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 permitted premises.

Non-standard Conditions

1. All pre-packed cut fruit must be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.

(for the sale of 'pre-packed' cut fruits)

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

2. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

Standard Requirements

1. Sketch

A sketch showing the approved location of the machine shall be submitted to the Director of Food and Environmental Hygiene for retention.

2. Water Supply

Water used in the machine shall be drawn directly from the government mains or other approved sources.

3. Cleansing and sterilization facilities

Facilities shall be provided for the cleansing and sterilisation of all parts of the machine liable to come into contact with food.

4. Litter container

Self-closing, leak-proof litter container(s) shall be provided in the vicinity of each machine to collect used cups, wrappers or other single-service articles.

5. Display name of permittee

The name, address, telephone number (if any) of the permittee shall be prominently displayed on the outside of the machine.

6. Vending machine

A coin-operated automatic vending machine shall be provided and placed in a satisfactory position.

(Note : The position of the machine shall be considered satisfactory if :-

- a. it does not encroach on pavement or street;
- b. it is located in a premises where other business conducted therein will offer no risk of contamination to the food products;
- c. it is placed on a reasonably smooth floor capable of easy cleaning;
- d. the space around and under the machine can be easily cleaned;
- e. the operation of the machine does not cause congestion to the remaining portion of the premises;
- f. the machine is protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes;

- g. the machine placed on an outdoor site is protected from the weather and possible contamination unless it is of a type specially designed for outdoor use.)

PERMIT TO SELL FOOD BY MEANS OF VENDING MACHINE

Standard Conditions

1. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises in which the machine is situated are of such a nature as not to prejudice the hygienic operation of the machine.
2. All water connected to the vending machine must be drawn from government mains or other approved sources.
3. Only food products supplied by a licensed food factory or other lawful sources shall be sold.
4. Adequate precautions shall be taken to safeguard ice used in drinks against contamination.
(Notes: This condition is applicable when the machine is equipped with a button for adding crushed ice to the drink)
5. Food sold from the vending machine shall be kept at an appropriate temperature to guard against deterioration.
6. 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

(Note :
This condition is applicable to the machine vending non-bottled drinks only.)
7. The machine shall be used for the sale of food specified on the permit only.
8. The machine shall be maintained in good repair and efficient working condition.
9. The machine, the space where the machine is located and the immediate surrounding shall be kept clean.

10. The machine shall not be moved from its approved position without permission from the Director of Food and Environmental Hygiene.
11. All food-contact surfaces of the machine shall be regularly cleansed and sterilized and special cleansing and sterilization operations shall be carried out if required by the Director of Food and Environmental Hygiene.
12. Disposable cups and containers used shall be of a type suitable for containing the food vended.
13. Litter container(s) and container(s) for liquid waste placed inside the machine shall be emptied regularly, immediately on being found full and at least once daily.
14. The permittee shall carry out regular rotation of stocks according to the keeping or storage properties of the food products kept within the vending machine.

RESTRICTED FOOD PERMIT (SUSHI)

Standard Requirements

1. The premises shall be painted or limewashed.
2. Public mains water shall be laid on the premises.
3. At least one wash-hand basin of glazed earthenware or other approved materials of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply and be provided with a waste-pipe.
4. A refrigerator with suitable capacity and in good working conditions shall be provided for the purpose of storing sushi at a temperature between 0°C and 4°C. A thermometer shall be provided to the refrigerator indicating the temperature at which the sushi is being stored.
5. All sushi sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and a written statement from the new supplier must be produced.
6. A proper drainage system shall be provided in the premises to the satisfaction of the Director of Food and Environmental Hygiene.

RESTRICTED FOOD PERMIT (SUSHI)

Standard Conditions

1. Only sushi obtained from a licensed food factory shall be sold in the premises and certification to this effect shall be produced for inspection on demand by any health inspector.
2. All sushi sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All sushi shall be properly wrapped up by a layer of non-toxic plastic material or stored in covered containers when displayed inside a refrigerator.
4. Freshness of sushi must be maintained at all times. Any sushi with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Sushi on display shall be labelled with the date before which the sushi shall be consumed.
6. Each wash hand basin must be provided with soap and a clean towel or an electric hand-drier.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Clean overalls or outer garments must be provided for all employees on duty.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
10. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the sushi for which the permit is granted.
11. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of sushi.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - e. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - f. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - g. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

RESTRICTED FOOD PERMIT (SASHIMI)

Standard Requirements

1. The premises shall be painted or limewashed.
2. Public mains water shall be laid on the premises.
3. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply and be provided with a waste-pipe.
4. A refrigerator with suitable capacity and in good working conditions shall be provided for the purpose of storing sashimi at a temperature between 0°C and 4°C. A thermometer shall be provided to the refrigerator indicating the temperature at which the sashimi is being stored.
5. All sashimi sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and a written statement from the new supplier must be produced.
6. A proper drainage system shall be provided in the premises to the satisfaction of the Director of Food and Environmental Hygiene.

RESTRICTED FOOD PERMIT (SASHIMI)

Standard Conditions

1. Only sashimi obtained from a licensed food factory shall be sold in the premises and certification to this effect shall be produced for inspection on demand by any health inspector.
2. All sashimi sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All sashimi shall be properly wrapped up by a layer of non-toxic plastic material or stored in covered containers when displayed inside a refrigerator.
4. Freshness of sashimi must be maintained at all times. Any sashimi with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Sashimi on display shall be labelled with the date before which the sashimi shall be consumed.
6. Each wash hand basin must be provided with soap and a clean towel or an electric hand-drier.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Clean overalls or outer garments must be provided for all employees on duty.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
10. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the sashimi for which the permit is granted.
11. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of sashimi.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

RESTRICTED FOOD PERMIT (LEUNG FAN)

Standard Requirements

1. Water supply

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

2. Scullery accommodation

A wash-up sink of glazed earthenware, stainless metal or other approved material of not less than 450 mm in length (measure between the top inner rims) shall be installed in the cut fruit portion. Every sink shall be connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste-pipe connected to a proper drainage system.

3. Sterilization apparatus

A leung fan-knife sterilization apparatus as shown on the sketch attached shall be provided.

4. Refrigerator

A refrigerator or a separate compartment of a refrigerator shall be provided for the storage and display of all leung fan at a temperature not exceeding 10°C, preferably at a temperature between 0°C and 4°C.

3. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator.

6. All leung fan 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.

RESTRICTED FOOD PERMIT (LEUNG FAN)

Standard Conditions

1. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises are of such nature as not to prejudice the hygienic preparation, storage and sale of leung fan.
2. All leung fan shall be washed and cleansed with potable water before cutting.
3. No other commodity shall be placed in the refrigerator or compartment of a refrigerator used for the storage or display of leung fan.
4. Leung fan, if not sold immediately to customers shall be placed in a refrigerator or refrigerated showcase at a temperature not exceeding 10°C at all times, preferably at a temperature between 0°C and 4°C.
5. The sterilization apparatus shall be cleansed and the bactericidal agent renewed at least once daily.
6. If cleaning and/or wiping dry of leung fan-knife is necessary between use, only clean disposable paper towel shall be used for the purpose.
7. All leung fan-knives shall be immersed in the sterilization solution in the sterilizer when they are not in use.
8. If plastic bags are used for wrapping up leung fan, only clean clear ones shall be employed for the purpose.
9. Immunization cards of all employees must be produced for cross check and inspection whenever requested by inspecting officers.
10. The permittee, or a manager nominated by the permittee 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 permitted premises.
11. Only leung fan obtained from a licensed food factory or other lawful sources shall be sold on the premises. Documentary proof to this effect shall be produced for inspection whenever demanded by any health inspector. Any change of supplier shall be immediately reported to the Director of Food and Environmental Hygiene and documentary proof from the new supplier shall be furnished to the Director of Food and Environmental Hygiene for retention.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

RESTRICTED FOOD PERMIT (OYSTER TO BE EATEN IN RAW STATE)

Standard Requirements

1. The premises shall be painted or limewashed.
2. Public mains water shall be laid on the premises.
3. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply and be provided with a waste-pipe.
4. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing the oysters at a temperature between 0°C and 4°C. A thermometer shall be provided to the refrigerator indicating the temperature at which the oysters are being stored.
5. All oysters sold on the premises shall be obtained from a licensed food factory with supporting certification.
6. A proper drainage system shall be provided in the premises to the satisfaction of the Director of Food and Environmental Hygiene.

RESTRICTED FOOD PERMIT (OYSTER TO BE EATEN IN RAW STATE)

Standard Conditions

1. Only oysters obtained from a licensed food factory shall be sold in the premises and certification to this effect shall be produced for inspection on demand by any health inspector.
2. All oysters sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All oysters shall be properly wrapped up by a layer of non-toxic plastic material or stored in covered containers when displayed inside a refrigerator.
4. Freshness of oysters must be maintained at all times. Any oysters with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Oysters on display shall be labelled with the date before which the oysters shall be consumed.
6. Each wash hand basin must be provided with soap and a clean towel or an electric hand-drier.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Clean overalls or outer garments must be provided for all employees on duty.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
10. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the oysters for which the permit is granted.
11. All oysters displayed for sale shall be indicated with notice(s) in Chinese or English their source of supply or origin. The siting(s) and the size of the notice(s) shall be of sufficient prominence for the intended purpose.
12. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of oyster to be eaten in its raw state.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - e. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - f. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - g. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

RESTRICTED FOOD PERMIT (MEAT TO BE EATEN IN RAW STATE)

Standard Requirements

1. The premises shall be painted or limewashed.
2. Public mains water shall be laid on to the premises.
3. At least one wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the inner top edges) must be installed. Every basin must be connected to public mains water supply and be provided with a waste-pipe.
4. A refrigerator with suitable capacity and in good working condition shall be provided for the purpose of storing the meat to be eaten in its raw state at a temperature between 0°C and 4°C. A thermometer shall be provided to the refrigerator indicating the temperature at which the meat to be eaten in its raw state is being stored.
5. All meat to be eaten in its raw state sold on the premises shall be pre-prepared and supplied from a licensed food factory with supporting certification. Any change of supplier must be immediately reported to the Director of Food and Environmental Hygiene and a written statement from the new supplier must be produced.
6. A proper drainage system shall be provided in the premises to the satisfaction of the Director of Food and Environmental Hygiene.

RESTRICTED FOOD PERMIT (MEAT TO BE EATEN IN RAW STATE)

Standard Conditions

1. Only meat to be eaten in its raw state obtained from a licensed food factory shall be sold in the premises and certification to this effect shall be produced for inspection on demand by any health inspector.
2. All meat to be eaten in its raw state sold on the premises shall be kept in a refrigerator separated from other food items at a temperature between 0°C and 4°C.
3. All meat to be eaten in its raw state shall be properly wrapped up by a layer of non-toxic plastic materials or stored in covered containers when displayed inside a refrigerator.
4. Freshness of meat to be eaten in its raw state must be maintained at all times. Any meat to be eaten in its raw state with slimy surface, in dripping state or of dull colour must be immediately discarded.
5. Meat to be eaten in its raw state on display shall be labelled with the date before which it shall be consumed.
6. Each wash hand basin must be provided with soap and a clean towel or an electric hand-drier.
7. The permittee, or a manager nominated by the permittee and endorsed by the Director of Food and Environmental Hygiene in writing, shall conduct the business in person at the permitted premises.
8. Clean overalls or outer garments must be provided for all employees on duty.
9. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste materials awaiting disposal.
10. The permit shall remain valid only for so long as the activities and conditions in the remaining portion of the premises shall not prejudice the hygienic storage and sale of the meat to be eaten in its raw state for which the permit is granted.
11. The permittee shall not permit any person who is suffering from discharging wound or sore on any exposed part of the body or from a discharge of the ear or from attacks of diarrhoea or vomiting or from a sore throat to take any part in the handling of meat to be eaten in its raw state.

Non-standard Conditions

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

1. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - a. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - i. type of permit obtained and its permit number ;
 - ii. type of restricted food(s) permitted for sale, if any ; and
 - iii. business address of the permitted premises.
 - b. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - c. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - d. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.

SHELL FISH (HAIRY CRAB) PERMIT

Standard Requirements

1. Sketch

A sketch delineating the boundary of the premises shall be submitted to the Director of Food and Environmental Hygiene for retention. The sketch shall also show the approved location of the refrigerator for the storage and display for sale of hairy crabs and wash-hand basin.

2. Water supply

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

3. Floor surface

The floor of the area to be used for the business must be surfaced with tiles or smooth non-absorbent material.

4. Ceiling and internal walls

All ceiling or internal walls which are not tiled or imperviously surfaced, must be limewashed or painted.

5. Ablution facility

One wash-hand basin of glazed earthenware or other approved material of not less than 350 mm in length (measured between the top inner rims) must be installed in the premises. The basin must be connected to public mains water supply or other source approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system.

6. Refrigerator

A refrigerator of suitable capacity and in good working order shall be provided for the storage of hairy crabs.

7. Thermometer

A thermometer shall be provided to indicate the temperature of the refrigerator.

8. Location of the refrigerator and wash-hand basin

The refrigerator for storage and display for sale of hairy crabs and wash-hand basin shall be placed in satisfactory position.

(Note : The position of the refrigerator and wash-hand basin shall be considered satisfactory if :-

- (a) they do not encroach on the pavement or street;
- (b) they are located in the premises so that other business conducted

therein will offer no risk of contamination to the hairy crabs;

- (c) They are placed on a reasonably smooth floor capable of easy cleaning;
- (d) the space around and under them can be easily cleaned;
- (e) their operation do not cause congestion to the remaining portion of the premises; and
- (f) they are protected from overhead leakage or condensation from water pipes, waste pipes or soil pipes

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SHELL FISH (HAIRY CRAB) PERMIT

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. Hairy crabs shall be sound, wholesome and of good quality, and should be obtained from a reliable and reputable source. A copy of the health certificate issued by the relevant authority of the 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 kept by the permittee. The permittee shall on demand by any health inspector produce such copy of certificate for inspection.
3. No slaughtering, cutting up, deshelling, processing and treatment of any hairy crabs and the like shall be carried out on the premises.
4. If hairy crabs are to be stored together with other commodities in a refrigerator, the hairy crabs shall be stored in a separate compartment.
5. The permit shall remain valid only for so long as activities and conditions in the remaining portion of the premises in which the portion under permit is situated are of such a nature as not to prejudice the hygienic storage and sale of the commodities for which the permit is granted.
6. Sufficient dust-bins with close-fitting lids must be provided for the storage of all refuse and other waste matter awaiting disposal.
7. The wash-hand basins must be provided with an adequate supply of liquid soap in dispenser and clean paper towels or cloth towel rolls in dispenser or electric hand dryer. If cloth towel rolls in dispenser are used, the dispenser should be designed in such a way that the users can only retrieve the clean and unused portion of the cloth towel roll therein; and the towels and towel rolls provided through the dispenser must be dry, clean, sanitized, unworn, stainless and of good quality.

If electrical hand dryer is provided, it must be in good working condition at all times.
8. Personal effects such as clothing, footwear, luggage, umbrellas, toilet and other articles, must not be left in the business area where hairy crab is stored or displayed for sale.
9. The permittee, or a manager nominated by the permittee 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 permitted premises.

Online Food Ordering and/or Food Delivery Service for Restricted Food Permits

10. The following conditions shall apply if the related permitted food business involves the sale or offer for sale of food through website, online platform account or printed promotional materials (excluding promotional materials published in the mass media) whether with or without delivery of food ordered by customers : –
 - e. The following particulars of the permit shall be legibly provided on any website, online platform account and printed promotional materials, or means to access the relevant information are provided on printed promotional materials used in connection with the permitted food business :
 - iv. type of permit obtained and its permit number ;
 - v. type of restricted food permitted for sale ; and
 - vi. business address of the permitted premises.
 - f. All food when being delivered shall be contained in covered containers or wrapped up by clean paper or other clean new wrapping materials to prevent contamination. Food containers shall be made of material which will not release toxic chemicals into food as a result of changes in temperature or acidity in the food.
 - g. If delivery of food ordered by customers is provided, the food shall be kept at suitable and safe temperature having regard to the type of food concerned and shall not be tampered with during delivery to the customers.
 - h. Equipment used for the delivery of food shall be cleansed with water and anti-bacterial detergent at least once daily.