

Quick Reference Guide

To Application for Restaurant Licences

Food and Environmental Hygiene Department

(November 2025 Edition)

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1. Introduction

- 1.1 The purpose of this Guide is to provide a quick reference on how to apply for general and light refreshment restaurant licences as well as provisional general and light refreshment restaurant licences under the Public Health and Municipal Services Ordinance (Cap.132), the Food Business Regulation (Cap.132X) and other relevant legislations.
- 1.2 For details of the application procedures and relevant information, licence applicants are advised to refer to the full version of the guide “*A Guide to Application for Restaurant Licences*” or contact the Licensing Offices of the Food and Environmental Hygiene Department (FEHD) at **Appendix I**. For application for marine restaurant licence, please refer to “*A Guide to Application for Marine Restaurant Licence*” from the FEHD website
https://www.fehd.gov.hk/english/howtoseries/forms/new/A_Guide_to_Marine_Restaurant.pdf
- 1.3 Under the Food Business Regulation (Cap.132X), a “restaurant” means any food business which involves the sale of meals or unbottled non-alcoholic drinks other than Chinese herb tea, for consumption on the premises, but does not include a factory canteen or any business carried on by a hawker who is the holder of a licence under the Hawker Regulation (Cap.132AI). Furthermore, a restaurant operator is required to obtain a restaurant licence from the Licensing Authority (the Director of Food and Environmental Hygiene) before operation of business. Any person found operating an unlicensed restaurant and/or violating the relevant provisions in the legislation will be liable to prosecution.
- 1.4 There are three types of restaurant licences, namely general restaurant licence, light refreshment restaurant licence and marine restaurant licence. While marine restaurant licence is for a restaurant operating on vessel, general restaurant and light refreshment restaurant licences serve for different food preparation mode:
- ☐ **General restaurant licence** : Permitting the licensee to prepare and sell any kind of food for consumption on the premises

- ❑ **Light refreshment restaurant licence** : Allowing the licensee to prepare food by using simple cooking methods like boiling, stewing, steaming, braising, simple frying (excluding deep frying and stir frying) which shall not generate large amount of greasy fumes during the food preparation process for sale and consumption on the premises.

Some common typical examples of general restaurant and light refreshment restaurant are listed below for reference:

Type of Licence	Common Typical Examples
General Restaurant	Chinese, western, Japanese, Korean style restaurant
Light Refreshment Restaurant	Wantun noodle shop, Rice congee Shop, Cafe, Sweet Soup Shop, Oyster bar

- 1.5 To facilitate the setting up of food businesses, FEHD operates a provisional licensing system in which a provisional restaurant licence is issued to the premises that have met all essential health, building safety, fire safety and ventilation requirements. Applicant may opt to apply for a provisional restaurant licence together with his/her full licence application. Following certification of compliance of essential licensing requirements by the authorized person and specialist contractor (ventilation works category) registered under the Buildings Ordinance, Cap. 123 and the fire service installation contractor registered under the Fire Service (Installation Contractors) Regulations, Cap. 95A, a provisional licence with validity for six months will be issued to enable the licensee to operate his/her restaurant on a provisional basis pending the compliance with other outstanding requirements for the issue of a full licence. Licence applicant should take prompt action to comply with all the outstanding licensing requirements before the expiry of the provisional licence and must obtain the full licence so as to prevent from operating the food business without a valid licence.

2. Criteria for Issue of a Restaurant Licence

2.1 The purpose of licensing restaurants is to ensure that the premises are suitable for operating restaurant business, to safeguard public health and to ensure the safety of patrons. The Licensing Authority will issue a restaurant licence only when the following pre-requisites are fulfilled:

- ☐ compliance with the licensing requirements in respect of health, ventilation and gas safety etc. imposed by the Licensing Authority and the Electrical and Mechanical Services Department (EMSD) respectively;
- ☐ compliance with building safety requirements (including free of Unauthorised Building Works (UBW)) imposed by the Buildings Department (BD);
- ☐ compliance with fire safety requirements (including related requirements for mechanical ventilating system) imposed by the Fire Services Department (FSD) or the Registered Fire Engineers (Risk Assessment) (RFE(RA));
- ☐ compliance with Government lease conditions; and
- ☐ compliance with statutory plan restrictions.

For details of the UBW, Government lease conditions and statutory plan restrictions, please read *"A Guide to Applicants/Licensees on Procedures of Applying for Issue and Transfer of Food Business Licences on – (i) Certification of Free of Unauthorised Building Works; (ii) Compliance with Government Lease Conditions; and (iii) Compliance with Statutory Plan Restrictions"* from the FEHD website at

https://www.fehd.gov.hk/english/howtoseries/forms/new/External_guide_combine_e.PDF). Relevant information and documents such as Government lease conditions, Occupation Permit and statutory plan of the premises under application may be obtained from the Land Registry, BD and Planning Department respectively (please refer to **Appendix I**).

2.2 No restaurant licence will be issued to the upper floors of any premises which are designated for domestic use that will help to avoid causing nuisances to inhabitants.

2.3 Licence applicant is advised to read the important advice at **Appendix II** on operating food business.

2.4 Main considerations by the Licensing Authority include the following:

2.4.1 Health (FEHD)

- ☐ Premises are laid on with mains water supply.
- ☐ Premises are provided with a proper drainage system.
- ☐ Premises are provided with proper flushed toilets.
- ☐ No manholes should be located in the proposed kitchen, food preparation room and scullery.
- ☐ Premises are capable of providing an independent and separate ventilating system to the kitchen, toilets and seating accommodation.

2.4.2 Building Safety Requirements (BD)

- ☐ The premises should be free of UBW except certain types of building works (please refer to para. 2.1 above).
- ☐ The minimum designed loading of the restaurant shall not be less than 4 kPa (i.e. 80 lb/ft²).
- ☐ Where alterations and additions works involving the structure and/or means of escape of a building are to be carried out, formal submission of plans for the proposed works to the BD by an Authorised Person (an architect, engineer or surveyor registered under the Buildings Ordinance) or Registered Structural Engineer may be required.
- ☐ Premises shall be designed and constructed of fire resisting constructions which satisfy the provisions of the prevailing "*Building (Construction) Regulations and the Code of Practice for Fire Resisting Construction*" issued from time to time by the BD.
- ☐ Every restaurant shall be provided with adequate means of escape and access for firefighting and rescue in accordance with Part V of the prevailing Building (Planning) Regulations and the *Code of Practice for the Provision of Means of Escape in case of Fire* and the *Code of Practice for Means of Access for Firefighting and Rescue* issued by the BD.
- ☐ For premises on the ground floor having direct access to a street, there would normally be no major problem on means of escape provision. For premises on upper storeys and basements, at least two properly fire protected escape staircases should be

- provided to the restaurant.
- ❑ Restaurants are not permitted to operate on the upper floors of single-staircase buildings.

2.4.3 Fire Safety (FSD)

- ❑ The following premises are considered NOT suitable to be licensed as restaurants:
 - ✧ Industrial portion of any buildings;
 - ✧ Premises at or below basement level four;
 - ✧ Premises in areas designated for emergency use, such as the “buffer” floor and the refuge floor;
 - ✧ Premises located vertically below, therefore posing a fire hazard to, a registered school, child care centre or elderly home (however, consideration would be given to those where such fire hazard can be mitigated).
- ❑ Notwithstanding the above, licence applicants should take into account the following circumstances before choosing the location for business:
 - ✧ The old composite building¹;
 - ✧ The gross floor area exceeding 230m² or at basement with an area exceeding 126m²;
 - ✧ Due to structural or spatial constraints, it may not be feasible to install fire service water tanks for the sprinkler systems.
- ❑ Owing to the above, licence applicants may require to install the improvised sprinkler system within their licensed premises. The relevant application procedure is enclosed below link for reference. ([www.hkfsd.gov.hk/eng/source/faq/FAQ20 Streamlined workflow.pdf](http://www.hkfsd.gov.hk/eng/source/faq/FAQ20_Streamlined_workflow.pdf))

¹ Referring to buildings constructed, or intended to be used, (i) partly for domestic purposes and partly for non-domestic purposes; or (ii) for domestic purposes with more than three storeys; and constructed on or before 1st March 1987, or building works with plans first submitted to the Building Authority for approval on or before 1st March 1987.

3. Licence Application Procedures

- 3.1 Application for restaurant licence can be made in the name of a person or a corporation. Applicant shall submit a standard form (FEHB 94) to the respective FEHD Licensing Office as at **Appendix I** either in person, by mail or through online submission. The application form must be submitted together with three copies of the proposed layout plans of the restaurant. Such plans must be drawn to scale (of not less than 1:100) in metric units. The proposed layout plans should contain the particulars as at **Appendix III**.
- 3.2 Major steps for processing a restaurant licence application is at **Appendix IV**. For details of each step, please refer to the following links from FEHD website:
https://www.fehd.gov.hk/english/howtoeries/forms/new/A_Guide_to_Restaurant_PartIV_FEHD.pdf
- 3.3 Restaurant licence will only be issued upon full compliance with the licensing requirements by the licence applicant and the subsequent payment of prescribed fee (please refer to https://www.fehd.gov.hk/english/howtoeries/forms/new/fee_schedule_res.pdf from FEHD website). Major licensing requirements on health aspect are listed at **Appendix V**. Samples of general restaurant and light refreshment restaurant settings and illustration of some major facilities in food preparation area are also provided at **Appendix VI**, **Appendix VII** and **Appendix VIII** respectively for easy reference.
- 3.4 Several Government departments are also providing advices to the FEHD on applications for restaurant licences in regard to the suitability of the premises. Brief roles of each concerned departments, among others, are listed below:

Department	Role
Buildings Department Licensing Unit https://www.fehd.gov.hk/english/howtoeries/forms/new/A_Guide_to_Restaurant_PartV_BD.pdf	Offering advices for premises in private buildings

Department	Role
Housing Bureau Independent Checking Unit (Under the Office of the Permanent Secretary for Housing) www.hb.gov.hk/icu/eng/contactus/index.htm	Offering advices for premises at Housing Authority's properties and those divested to the Link Management Limited
Architectural Services Department www.archsd.gov.hk/en/contact-us.html	Offering advices for premises in Government properties
Lands Department www.landstd.gov.hk/en/about-us/contact-us.html	Offer advices for premises in New Territories Exempted Houses
Fire Services Department https://www.fehd.gov.hk/english/howtoseries/forms/new/A_Guide_to_Restaurant_PartVI_FSD.pdf	Imposing fire safety requirements and checking the compliance with the corresponding requirements
Electrical and Mechanical Services Department https://www.fehd.gov.hk/english/howtoseries/forms/new/A_Guide_to_Restaurant_PartVII_EMSD.pdf	Responsible for enforcing relevant legislation on electrical or gas installation
Environmental Protection Department https://www.fehd.gov.hk/english/howtoseries/forms/new/A_Guide_to_Restaurant_PartIX_EPD.pdf	Imposing relevant environmental requirements
Labour Department https://www.labour.gov.hk/eng/enquiry/eng_com.htm	Responsible for enforcing relevant legislation to ensure occupational safety and health

IMPORTANT NOTICE

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

Appendix I

List of FEHD Licensing Offices and Related Departments

✧ List of FEHD Licensing Offices

Offices	Address (Email)	Tel No.	Fax Line
Hong Kong & Islands Licensing Office	8/F, Lockhart Road Municipal Services Building, 225 Hennessy Road, Wan Chai, Hong Kong (hkis_lo@fehd.gov.hk)	2879 5738 2879 5729	2507 2964
Kowloon Licensing Office	4/F, Pei Ho Street Municipal Service Building, 333 Ki Lung Street, Sham Shui Po, Kowloon (kln_lo@fehd.gov.hk)	2729 1632 2729 1347	3146 5319
New Territories Licensing Office	4/F, Tai Po Complex, 8 Heung Sze Wui Street, Tai Po, New Territories (nt_lo@fehd.gov.hk)	3183 9226 3183 9227	2606 3350
Restaurant Licensing Resource Centre	4/F, Pei Ho Street Municipal, Services Building, 333 Ki Lung Street, Sham Shui Po, Kowloon	2958 0694	2708 9761

✧ List of Relevant Offices of Related Departments

Offices	Address	Tel No.	Relevant Information and Service
Central Search Office Land Registry	19/F, Queensway Government Offices, 66 Queensway, Hong Kong	2867 2871	Government lease and occupation permit (if registered in the Land Registry) of the building
Building Information Centre Buildings Department	2/F, Buildings Department Headquarters, North Tower, West Kowloon Government Offices, 11 Hoi Ting Road, Yau Ma Tei, Kowloon	2626 1616 (handled by "1823")	Occupation permit of the building
Planning Enquiry Counters Planning Department	17/F, North Point Government Offices, 333 Java Road, North Point, Hong Kong or 14/F, Sha Tin Government Offices, No.1 Sheung Wo Che Road, Sha Tin, New Territories	2231 5000	Enquiry on statutory plan and the Notes attached to the plan

**Important Advice to Applicant of Restaurant Licence:
DOs & DON'Ts**

DOs

- DO choose premises which are suitable for operating restaurant business under the Occupation Permit, the Government lease conditions and the relevant statutory plan and the notes attached thereto.
- DO retrieve and view the approved building plans and documents available at Buildings Department to check whether there are unauthorised buildings works involved which may affect the suitability of the premises before submitting application.
- DO choose premises with net floor area preferably not less than 30m² and 20m² for a general restaurant and a light refreshment restaurant respectively.
- DO choose premises on floors with adequate loading capacity.
- DO choose premises with adequate means of escape.
- DO choose premises with mains water supply, flushed toilets and a proper drainage system.
- DO choose premises capable of providing an independent and separate ventilating system to the kitchen, toilets and seating accommodation. The design and arrangement of the ventilating system should ensure proper air balancing and sufficient fresh air supply to all parts of the premises.
- DO prepare three copies of layout plans and air-conditioning/ventilation layout plans of the proposed premises drawn to scale (of not less than 1:100) and in metric units for submission together with your application to the appropriate Licensing Office.
- DO note the relevant requirements in respect of drainage, air pollution, noise control, wastewater control (discharge standards) and waste control as stipulated in the relevant environmental ordinances.

- DO appoint an Authorized Person or a Registered Structural Engineer where extensive alterations and additions works are to be carried out or if you are unfamiliar with the related Buildings Ordinance requirements.
- DO appoint an appropriate class of Registered Fire Engineer for carrying out risk assessment for formulation of fire safety requirements, and inspection and testing of fire service installation and equipment and ventilating system for certification of compliance.
- DO appoint an appropriate class of registered fire service installation contractor for carrying out the works of installation/alteration and addition of fire service installation and equipment.
- DO appoint a registered specialist contractor (ventilation works category) to certify that the works of installation/alteration and addition of mechanical ventilating system and the associated ventilating drawings are in compliance with the Ventilation of Scheduled Premises Regulation, Cap. 132CE and the fire safety requirements as specified in the Fire Services Department Circular Letters.
- DO appoint a registered electrical contractor for carrying out all necessary electrical work (including new, alteration, addition or repairing work).
- DO appoint a registered gas contractor to design, construct, install, modify and commission a gas installation.
- DO appoint an approved distributor / registered gas contractor to supply cylinder Liquefied Petroleum Gas and carry out associated gas installation work.

DON'Ts

- DON'T choose premises in industrial or godown/warehouse buildings.
- DON'T choose the upper floors of any building which are designed for domestic use.
- DON'T choose premises at or below basement level four.
- DON'T choose premises in areas designated for emergency use.

- DON'T choose premises located vertically below, therefore posing a fire hazard to, a registered school, child care centre, elderly home or residential care home for disability. However, consideration would be given to those where such fire hazard can be mitigated.
- DON'T choose premises on the upper floors of single staircase buildings.
- DON'T choose premises located in unauthorised buildings or with unauthorised building works by cross reference to the approved building records in Buildings Department and Building Authority's acknowledgement of completion of approved alterations and additions works.
- DON'T choose area/premises which were not accountable for gross floor area calculation of the development under Buildings Ordinance; such as plant room, common amenities, and club house, etc.
- DON'T choose premises that are sub-divided units within the same floor which deprive other units of adequate means of escape provision.
- DON'T remove the approved facilities provided for persons with a disability.
- DON'T plan to use the areas where manholes or soil, waste and rain water pipes are situated as kitchens, food preparation rooms and sculleries.
- DON'T start renovating or decorating your premises before receiving the Letter of Requirements issued by the Licensing Authority (i.e. Food and Environmental Hygiene Department).
- DON'T submit incomplete plans and revise the proposed layout plans unnecessarily once submitted, especially after the issue of Letter of Requirements. Submitting incomplete and revised plans will delay the application process.
- DON'T commence business before a licence is obtained from the Licensing Authority.
- DON'T obtain cylinder Liquefied Petroleum Gas supply from an unidentified source of distribution other than from an approved distributor.
- DON'T install and store cylinder Liquefied Petroleum Gas supply in excess of 130 litres.

- DON'T ignore the requirements imposed by other Government departments including the Buildings Department, the Lands Department, the Fire Services Department, the Electrical and Mechanical Services Department, the Environmental Protection Department and the Planning Department, and the Registered Fire Engineers (Risk Assessment), notwithstanding that a licence has been granted by the Licensing Authority.

The proposed layout plan should contain the following particulars:

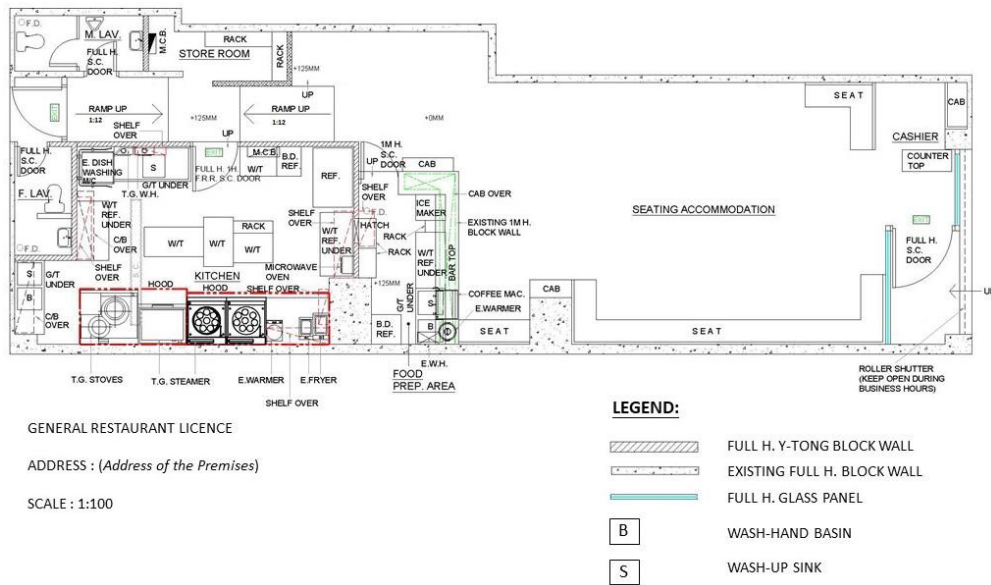
- ☐ area demarcated for restaurant licence application;
- ☐ space allocated to the cooking, preparation, handling and storage of food;
- ☐ space allocated to the serving of meals to customers with details showing the layout;
- ☐ space allocated to the cleansing, sterilizing, drying and storage of food utensils;
- ☐ sanitary fittings and drainage works;
- ☐ cloakrooms, passageways and open spaces;
- ☐ all means of exit, entry and internal circulation;
- ☐ all windows or ducts providing ventilation and means of mechanical ventilation, in the case of ventilation by mechanical means;
- ☐ the siting of all furniture and equipment of a substantial and permanent nature (including food manufacturing or preparation plant, cooking ranges, refrigeration or cooling equipment, cold storage room, fixed sideboards, washbasins, sinks, drying racks, water tanks and other like equipment);
- ☐ mean of refuse storage and disposal;
- ☐ the type of fuel to be annotated;
- ☐ existing UBW within the interior and attached to or extending from the premises that will be demolished before the issue of provisional or full licence, and
- ☐ proposed UBW within interior and attached to or extending from the premises in connection with the food business. Position and major dimensions of these UBW should be indicated on the layout plan.

Applicant may choose to provide separate plans indicating the UBW as mentioned above, if any.

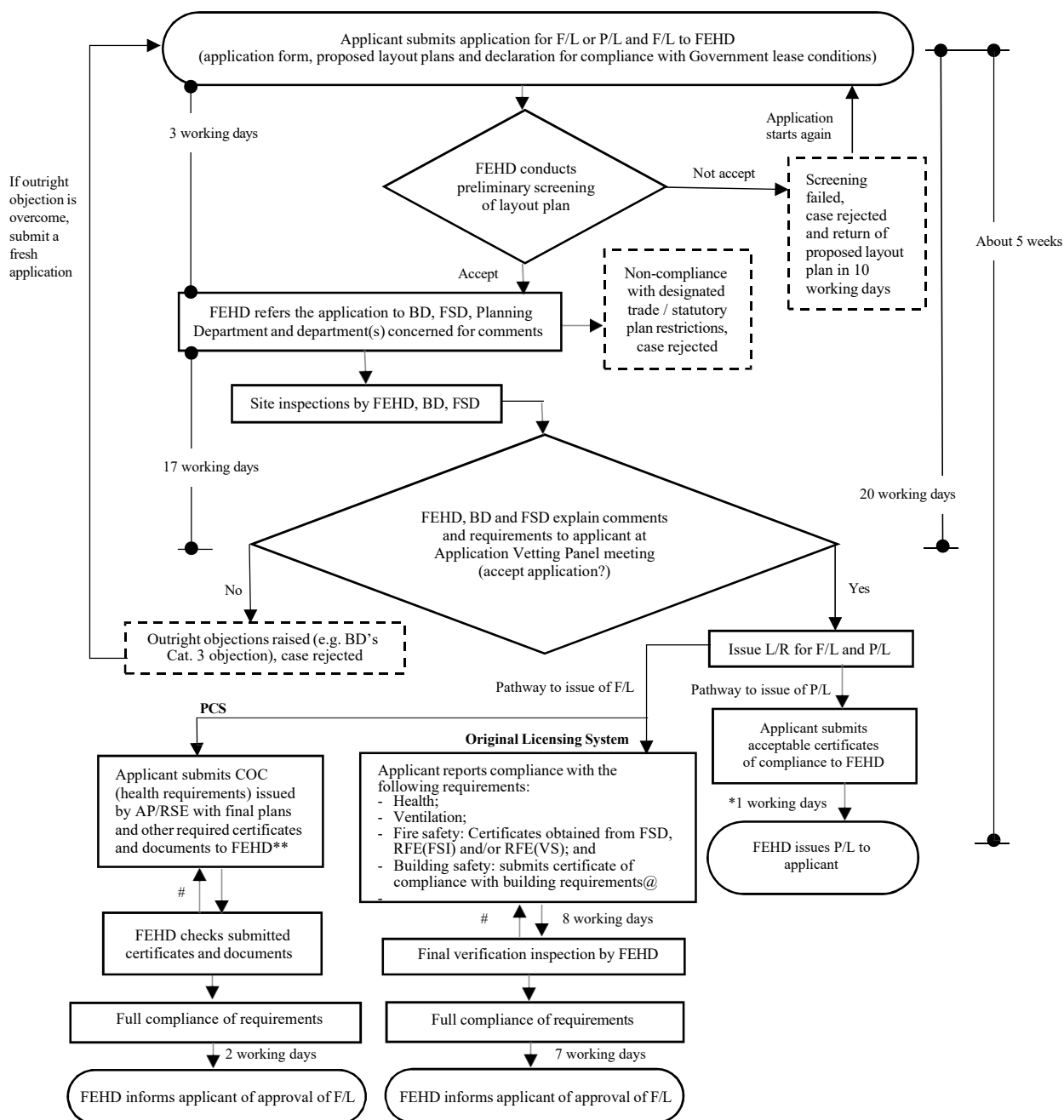
The following items are not required to be shown in the proposed layout plan :-

- ☐ Movable appliances not of a substantial and permanent nature, and
- ☐ Movable facilities/furniture not of a substantial and permanent nature.

The following is a sample of proposed layout plan of a general restaurant for general reference.



Flow Chart Showing Restaurant Licensing Procedures



Major Licensing Requirements for Restaurant Licence

The following is a set of brief sample requirements for general information only. The licensing requirements for a particular application should be relied on actual mode of operation of the restaurant business and may be varied according to the circumstances of individual case.

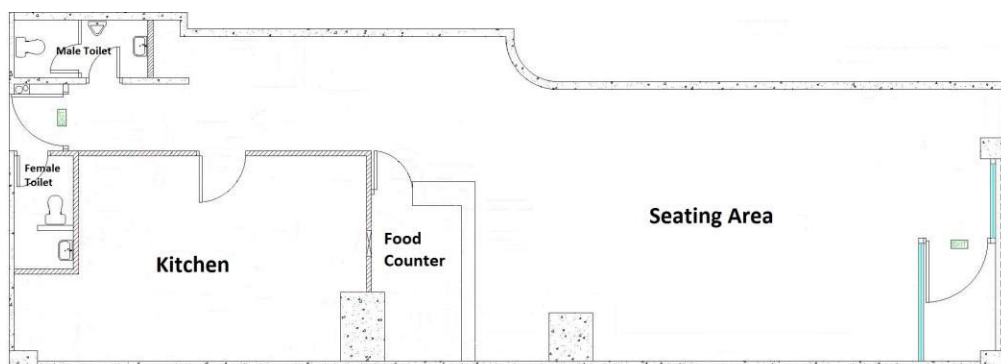
Major Licensing Requirements	
Layout Plan	<ul style="list-style-type: none"> ● 3 copies of layout plan showing the final layout of the premises and of the ventilating system installed
Food Preparation Area <i>(including kitchen, food room / counter and scullery)</i>	<ul style="list-style-type: none"> ● The aggregate food preparation area for food preparation and scullery purposes shall not less than that prescribed in Schedule 5A of Food Business Regulation, Cap.132X <i>(at least one kitchen shall be provided for general restaurant which is not a must for light refreshment restaurant)</i> <p>Food Preparation Area Requirement Calculator : https://www.fehd.gov.hk/english/licensing/MinAreaOfFoodRoom.html</p> <ul style="list-style-type: none"> ● Food preparation area must be constructed to meet the specification and suitably separated from the other areas ● Suitable self-closing doors shall be provided to the entrance and exit
Floors, Walls and Ceiling of Food Preparation Area	<ul style="list-style-type: none"> ● Floor shall be surfaced with smooth light coloured non-absorbent material and slope towards a floor drain ● Internal surfaces of walls and partitions shall be surfaced with smooth non-absorbent material from floor level up to a height of not less than 2 m. Junctions between the walls, partitions and the floors must be coved (rounded). Remaining surfaces of walls and ceilings shall be limewashed or painted

Major Licensing Requirements	
Facilities in Food Preparation Area	<ul style="list-style-type: none"> ● Public mains water shall be laid on to the premises ● Adequate wash-hand basin(s) and wash-up sink(s) meeting the specifications shall be installed ● Propulsion fan(s) and extraction fan(s) with adequate capacity must be provided. Metal hood(s) connected to extraction fan(s) must be provided over all cooking stoves. Exhaust shall pass through suitable grease filtering device before discharging to open air and in such a manner as not to be a nuisance ● Adequate grease trap(s), refrigerator(s), sterilization facilities, cupboard space(s), rack(s) and shelf(ves) meeting the specifications shall be provided
Manhole in Food Preparation Area	<ul style="list-style-type: none"> ● No manhole shall be situated inside any food preparation area
Toilet Facilities	<ul style="list-style-type: none"> ● Adequate flush urinal(s) for males, water closet(s) and wash-hand basin(s) for both sexes meeting the specifications must be installed in the premises (<i>please refer to Building (Standards of Sanitary Fitments, Plumbing, Drainage Works and Latrines) Regulations, Cap.123I on the standards of the sanitary fitments required</i>) ● Adequate extraction fans with adequate capacity must be provided for the toilet(s) of the premises ● The toilet(s) shall be segregated from the remaining portion of the premises by suitable material carried up to the full height with full size self-closing door(s)
Drainage	<ul style="list-style-type: none"> ● Proper drainage shall be provided to the premises
Lighting	<ul style="list-style-type: none"> ● The premises shall be adequately lit

Major Licensing Requirements	
Ventilation System	<ul style="list-style-type: none"> ● When natural ventilation is insufficient, a ventilating system must be provided to give at least 17 cubic metres of outside air per hour for each person that the premises are designed to accommodate. The ventilating system shall comply with Section 4(1) of the Ventilation of Scheduled Premises Regulation, Cap. 132CE ● A certificate for ventilating system must be obtained from the supplier giving the particulars required by section 94 of the Public Health and Municipal Services Ordinance, Cap. 132 ● Fresh air inlet(s) and exhaust air outlet(s) shall be situated at a height of at least 2.5 metres from street level and not too close to prevent short-circuiting of air
Electrical Installation Certificates	<ul style="list-style-type: none"> ● New fixed electrical installation, after completion, shall be inspected, tested and certified by an electrical worker/contractor registered with the Director of Electrical and Mechanical Services
Hygiene Manager/Supervisor Certificate	<ul style="list-style-type: none"> ● Food business shall be supervised by a full time Hygiene Manager / Supervisor who has completed a hygiene manager/supervisor training course recognized by the FEHD
Certificate of No Unauthorized Building Work	<ul style="list-style-type: none"> ● Certification of the premises are free of unauthorized building works shall be made by recognized professional(s) in prescribed form(s) (FEHB 191)
Declaration on Compliance with Government Lease Conditions	<ul style="list-style-type: none"> ● A declaration (FEHB 192) by the applicant declaring that the operation of a restaurant at the premises is in compliance with Government lease conditions shall be submitted
No Encroachment	<ul style="list-style-type: none"> ● No encroachment on any Government Land or common passageway shall be made either in front, at side or at rear of the premises

Basic points to note in the setting of General Restaurant

Here is an example of a general restaurant setting.



For illustration purpose, presuming the gross floor area (GFA) of the premises is 100 square meters with a floor height of 3 meters and a total staff number of 5 is intended. According to area of different parts of the premises proposed, the following facilities and their specifications are stipulated for reference.

Specific Area in the Food Premises	Facilities Required
Kitchen (Assuming 22 square meters in size is proposed in this case)* <i>(for general restaurant, kitchen must be provided)</i>	<ul style="list-style-type: none"> ● Full height walls and full size self-closing door ● Mains water supply and proper drainage system ● At least one wash-hand basin and one wash-up sink ● Not less than one propulsion fan and one extraction fan with capacity of each at least 22 cubic meter per minute ● Metal hood connected to exhaust fan over cooking range ● Other facilities (please refer to Appendix VIII)

<p>Food Counter (Assuming 6 square meters in size is proposed in this case)* <i>(It is an option to set up any food counter)</i></p>	<ul style="list-style-type: none"> ● Not less than 75cm height partitions with a self-closing door at entrance ● Mains water supply and proper drainage system ● At least one wash-hand basin and one wash-up sink ● Not less than one propulsion fan and one extraction fan with capacity of each at least 6 cubic meter per minute ● Metal hood connected to exhaust fan over cooking range, if any ● Other Facilities (please refer to Appendix VIII)
<p>Toilet Facilities (Assuming 5 square meters in size for male and female toilets is proposed in this case)</p>	<ul style="list-style-type: none"> ● At least one water closet, one flush urinal and one wash-hand basin in male toilet[^] ● At least one water closet and one wash-hand basin in female toilet[^] ● Not less than one extraction fan with capacity of at least 6 cubic meter per minute for both male and female toilets
<p>Seating Area (Assuming 57 square meters in size is proposed in this case)</p>	<ul style="list-style-type: none"> ● Accommodating 38 customers[#] ● Ventilating system with capacity to provide at least 17 cubic metres of outside air per hour for each person inside the premises

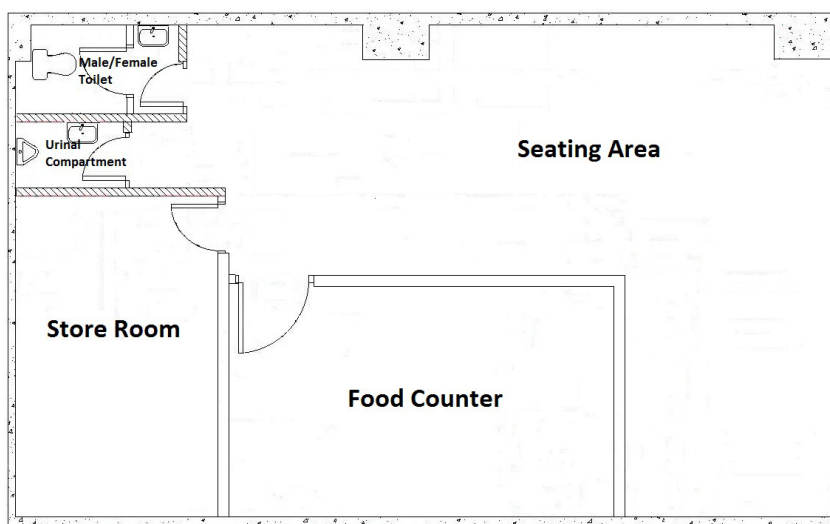
* According to Schedule 5A of Food Business Regulation, Cap.132X, for GFA 100m² or less, at least 25% of GFA, but not less than 8m² of total food room shall be provided. As the proposed total food preparation area in this case, i.e., 28m² (22m² for kitchen + 6m² for food counter) is more than the minimum size requirement of 25m² (25% of 100m² of GFA), the proposed food preparation area is therefore acceptable.

[^] Please refer to Building (Standards of Sanitary Fitments, Plumbing, Drainage Works and Latrines) Regulations, Cap.123I on the standards of the sanitary fitments required.

[#] For the purpose of calculating the number of sanitary fitments required and the capacity of ventilating system, the number of customers to be accommodated is calculated at 1.5m² per person of the seating area provided.

Basic Points to note in the setting of Light Refreshment Restaurant

Here is an example of a light refreshment restaurant setting.



Presuming the gross floor area (GFA) of the premises is 65 square meters with a floor height of 3 meters and a total staff number of 2 is intended. According to area of different parts of the premises proposed, the following facilities and their specifications are stipulated for reference.

Specific Area in the Food Premises	Facilities Required
Food Counter (Assuming 14 square meters in size is proposed in this case)*	<ul style="list-style-type: none">● Not less than 75cm height partitions with self-closing door at entrance● Mains water supply and proper drainage system● At least one wash-hand basin and one wash- up sink● Not less than one propulsion fan and one extraction fan with capacity of each at least 14 cubic meter per minute

	<ul style="list-style-type: none"> ● Metal hood connected to exhaust fan over cooking range, if any ● Other Facilities (please refer to Appendix VIII)
Toilet Facilities (Assuming 4 square meters in size is proposed in this case)	<ul style="list-style-type: none"> ● For total persons of less than 25, at least one water closet and one wash-hand basin for both male and female persons[^] ● At least one flush urinal for male persons[^] ● Not less than one extraction fan with capacity of at least 6 cubic meter per minute for toilet and urinal compartment
Seating Area (Assuming 28.5 square meters in size is proposed in this case)	<ul style="list-style-type: none"> ● Accommodating 19 customers[#] ● Ventilating system with capacity to provide at least 17 cubic metres of outside air per hour for each person inside the premises

* According to Schedule 5A of Food Business Regulation, Cap.132X, for GFA exceeding 55m² but not exceeding 95m², at least 14% of GFA or 12m² whichever is less of total food room shall be provided. As the proposed total food preparation area in this case, i.e., 14m² is more than the minimum size requirement of 9.1m² (14% of 65m² of GFA), the proposed food preparation area is therefore acceptable.

[^] Please refer to Building (Standards of Sanitary Fitments, Plumbing, Drainage Works and Latrines) Regulations, Cap.123I on the standards of the sanitary fitments required.

[#] For the purpose of calculating the number of sanitary fitments required and the capacity of ventilating system, the number of customers to be accommodated is calculated at 1.5m² per person of the seating area provided.

Major Facilities in Food Preparation Area

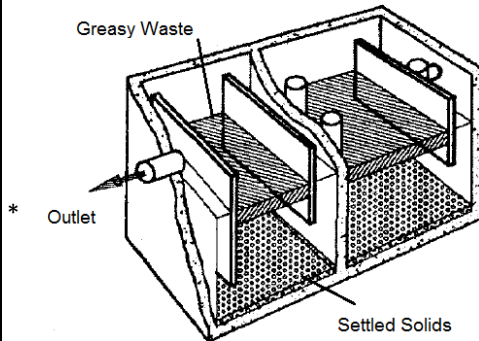
Here are some major facilities in food preparation area of a restaurant.

Major Facility	
<p>Coving</p> <p>Suggested methods :</p> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>Using tile set at 45°</p> </div> <div style="text-align: center;">  <p>Using curved tile</p> </div> </div> <div style="display: flex; justify-content: space-around; align-items: center; margin-top: 20px;">   </div> <p style="text-align: center; margin-top: 20px;">Junctions between the walls, partitions and the floors of food preparation area must be coved (rounded)</p>	
<p>Sterilization Facilities</p> <p>Any of the following facilities :</p> <ul style="list-style-type: none"> ● Sterilizer of not less than 23-litre capacity ● Mechanical dish washing machine with type approved by FEHD ● Bactericidal agent with type approved by FEHD (https://www.fehd.gov.hk/english/howtoseries/agent_index.html) 	

Major Facility

Grease Trap

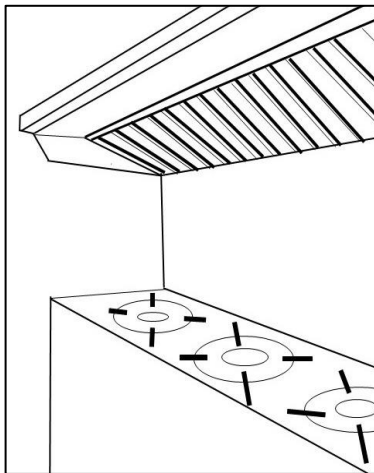
Design of grease trap :



Adequate grease trap shall be provided to separate grease from wastewater so as to prevent the discharge of grease or oil into any drain or sewer

** Sampling point should be provided immediately after the grease trap outlet or at other convenient locations downstream*

Metal Hood



Metal hood properly connected to an air-duct fitted with an extraction fan of adequate capacity shall be provided over all food cooking equipment such as ranges, meat roasting ovens, deep fat fryers and barbecues in the food preparation area. The exhaust shall be arranged to pass through a grease filter, and if required, an air pollution control equipment such as a water scrubber, electrostatic precipitator, etc. before discharging into open air

Other Facilities including wash-hand basin, wash-up sink, refrigerator, cupboard, rack and shelf