

網上售賣食物注意事項

Points to note for selling food online

食物來源
Food Source

登記
Register

牌照
Licences

許可證
Permits

溫度控制
Temperature Control



食物環境衛生署
Food and Environmental
Hygiene Department

1. 無論以傳統或網上方式從事食品銷售，經營者須根據其經營模式和所售賣食品的類別，按法例規定領取相關牌照/許可證。根據《食物業規例》，任何人經營涉及出售新鮮、冷凍或冷藏肉類或家禽等的食物業，須領有食物環境衛生署(食環署)簽發的新鮮糧食店牌照；如經營涉及配製食物(例如配製刺身、壽司、蛋糕等)出售供人在食物業處所以外地方進食的食物業，須申領食物製造廠牌照。規例亦規定，除非獲得食環署署長的書面准許，否則任何人不得售賣《食物業規例》附表2所訂明的限制出售的食物(包括刺身、壽司、不經烹煮而食用的蠔等)。



No matter selling food online or by traditional means, operators with regard to their mode of operation and the types of food offered for sale should obtain relevant licences/permits as required by the law. Under the Food Business Regulation, any person who carries on any food business which involves the sale of fresh, chilled or frozen meat or poultry must obtain a fresh provision shop licence from Food and Environmental Hygiene Department (FEHD). If the business involves the preparation of food (e.g. sashimi, sushi and cakes) for sale for human consumption off the premises, a food factory licence is required. The Food Business Regulation also stipulates that save with the written permission of the Director of Food and Environmental Hygiene, no person shall sell any restricted foods (including sashimi, sushi and oysters to be eaten in raw state) specified in Schedule 2 of the Regulation.

2. 針對沒有實體店而在網上銷售限制出售食物的經營者，食環署已擬備一套新許可證，供業界申領。有關許可證規定，食物來源必須合法，運送過程中時刻保持衛生及保存在安全合適的溫度，以保障食物安全。經營者亦須於網站提供許可證上的資料，供消費者參考及在食環署網頁核實。

For operators selling “restricted foods” online without a physical premises, FEHD has prepared a new set of permits for the trade to apply. The permits require that the restricted foods must be obtained from lawful sources and be kept in hygienic condition and safe and appropriate temperature during transportation to safeguard food safety. Operators should also provide permit information on their websites for consumers’ reference and verification at the FEHD website.

3. 食物業處所(例如食物製造廠、新鮮糧食店等)，如透過網上銷售食物，亦應在其網站標示其食物業牌照/許可證上的資料，供消費者查證。

Food premises (such as food factories and fresh provision shops) which sell food online should display information of their food business licence/ permit on their websites for consumers’ verification.

4. 經營食物進口/分銷業務的人士亦須根據《食物安全條例》規定向食環署署長登記，並備存食物進出紀錄，以便一旦發生食物事故時，食物安全中心可追查問題食物的來源及分銷情況。

Under the Food Safety Ordinance, any person who carries on a food importation/distribution business should register with the Director of Food and Environmental Hygiene and maintain proper record keeping so that the Centre for Food Safety could trace the source and distribution of the food in question when a food incident occurs.

