

理想 *Vision*

與市民合力提升食物安全
及公眾衛生水平，
使香港稱譽國際，
媲美世界級大都會。

*To work hand in hand with our
community in building Hong Kong into
a world-class metropolis renowned for
its food safety and public hygiene.*

使命 *Mission*

確保食物安全，
並為香港市民
提供清潔衛生的
居住環境。

*To ensure that food is fit for human
consumption and to maintain a clean and
hygienic living environment for the
people of Hong Kong.*

價值標準 *Values*

正直誠信 忠實可靠 • *Integrity and Honesty*
公平公正 不偏不倚 • *Fairness and Impartiality*
提高效率 增進效益 • *Effectiveness and Efficiency*
專業敬業 盡職盡責 • *Professionalism and Dedication*
積極回應 勇於承擔 • *Responsiveness and Accountability*

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序 言

二〇〇一年是食物環境衛生署這個新部門成立的第二年。年內，我們經歷了很多大事，同時也收穫良多。在新部門的旗幟下，我們深感自豪，本着勇於承擔的精神，在各項工作中朝氣勃勃地向前邁進。

鑑於我們的工作與市民的生活息息相關，因此我們不斷精益求精，以期為市民提供優質服務。二〇〇一年，我們在《服務承諾》訂定了49個目標，其中29個已超指標水平完成，另外18個亦達到承諾標準。然而，我們並未因此感到滿足，更在二〇〇二年提高了九個目標的標準，以求爭取更佳成績。

在環境衛生方面，自從二〇〇〇年十二月推行「清潔香港」計劃後，我們已提供額外人手，並引入新的潔淨措施，以加強街道、公廁及街市的潔淨工作。這些措施包括在人流量高的地方派駐清潔人員，以及為「灰色地帶」（例如以往未有任何部門負責潔淨的非憲報公布泳灘）進行清潔工作。在區議會的協助下，我們又制訂了地區行動計劃，以清除各地區的衛生黑點。

在食物安全工作方面，我們同樣不遺餘力。為加強食物研究工作，以確保食物適宜供人類食用，我們成立了食物研究化驗所，負責研究本港市面上食物的營養成分，並為各項飲食研究及食物風險評估計劃提供支援。鑑於基因改造食物漸趨普遍，而市民對這類食物日益關注，我們遂成立一個專責發展及協調這方面工作的小組。此外，我們於二〇〇一年九月推出食物營養資料網上查詢服務，提供約1 000種日常食物的營養資料，協助市民了解如何選擇健康食物。

透過這份年報，本署向市民介紹更多關於部門的工作。我們一向強調，市民提供意見和通力合作至為重要，這樣可幫助我們確保食物安全及保持環境清潔。在市民的支持下，我們當能逐步實現「提升食物安全及公眾衛生水平，使香港稱譽國際，媲美世界級大都會」的理想。



Introduction

2001, the second year of the setting up of the Food and Environmental Hygiene Department as a new department, has been both eventful and rewarding. Imbued with the pride which this new identity gives us, we charged ahead in the various fields of our work with renewed vigour and commitment.

Knowing how close our work is to the lives of the public, we seek continuous improvement to attain a high standard of service. In 2001, of the 49 targets we set for ourselves in the performance pledges, we were able to exceed 29 and attained 18 of them. Not content with this level of performance, we have upgraded nine of these targets for 2002 so as to strive for even better results.

On the environmental hygiene side, subsequent to the launch of the Clean Hong Kong Programme in December 2000, we strengthened cleansing work in respect of streets, public toilets and markets. This was achieved through injecting additional manpower and introducing new cleansing initiatives including stationing cleaners in places with heavy pedestrian flow, and cleaning up “grey areas” such as ungazetted beaches where hitherto no department has assumed cleansing responsibility. With the help of District Councils, we formulated District Action Plans to tackle district hygiene blackspots.

The food safety scene has been equally active. To raise our capability in food research to ensure our food is fit for human consumption, we have established a Food Research Laboratory to study nutrients in local food, support dietary studies and risk assessment projects. Aware of the public interest in and growing prevalence of genetically modified food, we have also set up a section to develop and co-ordinate work in this area. Our web site launched in September 2001 on nutrient inquiry provides nutrient information of some 1 000 commonly consumed food items to facilitate the public to make healthy food choices.

You will read about much more of our work in this annual report. As we keep emphasising all along, your input and co-operation are vital in helping to ensure safe food and a clean environment. With your support, we would be moving ever closer to realising our vision of building Hong Kong into a world-class metropolis renowned for its food safety and public hygiene!



第一章

1 食物環境衛生署

Chapter I Food and Environmental Hygiene Department

食 物環境衛生署自二〇〇〇年一月一日成立以來，一直竭力為全港670萬市民提供多元化服務，從監察食物安全及食物驗證，以至策劃、統籌和提供環境衛生服務，以及有關食物安全和環境清潔的公民教育，範圍十分廣泛。

本署設有三個事務部，為市民提供服務，即食物及公共衛生部、環境衛生部和行政及發展部。部門編制約有15 000人。

The Food and Environmental Hygiene Department, set up on January 1, 2000, serves the 6.7 million people in the city with a wide spectrum of services, ranging from food surveillance and certification to the planning, co-ordination, and delivery of environmental hygiene services and public education on safe food and environmental cleanliness.

With an establishment of some 15 000 staff members, the Department delivers the services through three branches - Food and Public Health Branch, Environmental Hygiene Branch as well as Administration and Development Branch.

組織表 Organisation Chart



一月

January

一日

本署設立追查豬肉來源制度，以鑑別豬屠體是從上水屠房或荃灣屠房運往零售店舖。



The Department introduces a tracing system of the source of pork to identify batches of pig carcasses delivered from the Sheung Shui Slaughterhouse and Tsuen Wan Slaughterhouse to retail outlets.

1

六日

本署成功搗破一間位於元朗大棠佔地300平方米的無牌燒臘工場，為年內破獲最大的同類工場。行動中共檢獲約5 000公斤生肉及燒臘肉食、六個烤爐和其他用具。



The Department smashes a 300-square-metre unlicensed meat roasting factory in Tai Tong, Yuen Long, which is the largest unlicensed meat roasting factory smashed in the year. About 5 000 kg of raw and roasted meat, together with six roasting ovens and ancillary paraphernalia are seized.

6



十八日

本署在12個地區開設農曆年宵市場，為期七天。



The Department stages the Lunar Year Fair in 12 districts for seven days.

18

二十日

本署在沙田開設車公誕市場，為期19天。

The Department stages the Che Kung Festival Fair in Sha Tin for 19 days.

20

二月

February

一日

本署為學校舉辦首系列專題講座，旨在讓學生明白「清潔香港」的重要。



The Department organises the first series of school talks aiming at promoting students' awareness of the importance of a clean Hong Kong.

1

二十六日

政府徵詢公眾對基因改造食物標籤制度各個建議方案的意見。



The Government launches a consultation exercise to gauge views on the options proposed for labelling of genetically modified food.

26

四月

April

一日

設有空氣調節系統的新柴灣街市啟用。



The new air-conditioned Chai Wan Market opens for business.

1

九日

本署推行二〇〇一年滅蚊運動，藉此加深市民對保障個人健康及改善環境清潔的認識。第一期運動於五月五日圓滿結束，大大減少了蚊蟲的滋生。



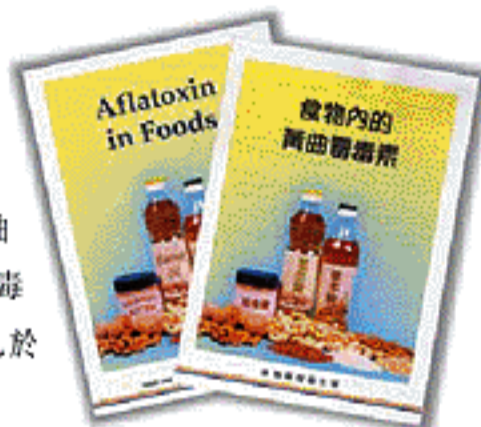
The Anti-mosquito Campaign 2001 is launched to arouse public awareness of safeguarding personal health and improving environmental

9

cleanliness. The first phase of the Campaign ends on may 5, which significantly lowers the mosquito population.

十九日

本署公布食物含有黃曲霉毒素的風險評估結果。黃曲霉毒素是一種有毒的致癌物質，常見於堅果類食品。



The Department releases results of a risk assessment on aflatoxin contamination in food. Aflatoxins are toxic substances commonly found in nuts products and are carcinogenic in human.

19

二十八日

獲各區區議會全力支持的「清潔香港」地區行動計劃全面展開。



在機場的進口付運貨物中抽取的豬肉樣本證實含有乙類促效劑，本署立即禁止泰國一個屠房生產的冷凍豬肉入口。

The import of chilled pork produced by a slaughtering plant in Thailand is suspended after a sample of pork taken from an imported consignment at the airport is confirmed with the presence of beta-agonist.

28

District Action Plans under the Clean Hong Kong Programme with the full support of all District Councils are put in place.

The import of chilled pork produced by a slaughtering plant in Thailand is suspended after a sample of pork taken

五月

May

一至十六日

食物環境衛生署代表團拜訪多個歐盟國家的食物安全主管當局，以及歐洲委員會的健康及消費者保障司司長。



An FEHD delegation visits food safety authorities of the countries of the European Union and the Director-General of the Health and Consumer Protection of the European Commission.

1-16

十六、十八至二十日

本署銷毀全港新鮮糧食店及街市檔位出售的活家禽，防止禽流感病毒蔓延。



The Department carries out depopulation of live poultry at fresh provision shops and market stalls to eliminate the risk of spread of the avian flu.

16, 18 - 20

二十六日

清潔香港策劃委員會主席謝志偉博士、環境食物局局長任關佩英與策劃委員會和轄下宣傳和公民教育組成員，視察食環署人員與海事處人員攜手清潔維多利亞港的情況。



The Chairman of the Steering Committee on Clean Hong Kong, Dr Daniel Tse, joins with the Secretary for the Environment and Food, Mrs Lily Yam, and other members of the Steering Committee and its Publicity and Public Education Group to witness the joint cleansing operation of the Department and Marine Department at the Victoria Harbour.

26



二十七日

本署於街市零售家禽檔位內擺放活雞，測試已清潔的檔位是否不受禽流感病毒污染。



27

Sentinel live chickens are placed at retail markets to test for the elimination of avian flu virus.

二十八日

本署公布延長凍結公眾街市租金至二〇〇一年年底。

28

The Department announces the extension of rental freeze for all public markets to the end of 2001.

六月

June

二日

清潔香港策劃委員會主席謝志偉博士、南區區議會主席及其他政府代表在淺水灣為「清潔香港沙灘嘉年華」主持揭幕禮。超過6 000名市民參與這項活動。



2

The Chairman of the Steering Committee on Clean Hong Kong, Dr Daniel Tse, the Chairman of the Southern District Council and other Government representatives officiate at the Clean Hong Kong Beach Carnival in Repulse Bay. More than 6 000 people from all walks of life take part in the function.

十二日

自發生禽流感事件後，首日恢復由內地供應活水禽。

12

Supply of live waterfowl from the Mainland resumes after the avian flu incident.

十四日

推出「節令食品安全貼士」系列，就應如何選擇安全的食物提出建議。



A risk communication series on "Seasonal Food Safety Tips" is launched to give advice on food consumption.

14



十五日

自發生禽流感事件後，首日恢復由內地供應活家禽。

15

Supply of live poultry from the Mainland resumes after the avian flu incident.

十八日

本署成立基因改造食物組。

18

The Department sets up a Genetically Modified Food Section.

本署展開二〇〇〇至〇一年度滅鼠運動第三階段(深化階段)。經過六個星期的行動，鼠患問題進一步受到控制。



The Department implements the third phase (Enhancement Phase) of the Anti-rodent Campaign for 2000-2001, resulting in reduction of rodent population after a six-week operation.

28

The Food Hygiene Campaign, under the theme "Manage Risk for Food Safety", kicks off.



二十八日

以「風險管理做得好、食物安全可達到」為題的食物衛生運動正式展開。

十二日

立法會通過《定額罰款(公眾地方潔淨罪行)條例草案》，為數項違反公眾潔淨的罪行訂立600元定額罰款制度。這些罪行包括亂拋垃圾、隨地吐痰、非法展示招貼或海報，以及讓犬隻糞便弄污公眾地方。

The Fixed Penalty (Public Cleanliness Offences) Bill, providing for a fixed penalty of \$600 for a number of public cleanliness offences, is passed by the Legislative Council. The offences include littering, spitting, unauthorised display of bills or posters and dog fouling in public places.

12

十四日

超過7 800名市民參加在屯門黃金泳灘舉行的「清潔香港沙灘嘉年華」。



More than 7 800 people take part in the Clean Hong Kong Beach Carnival at the Golden Beach in Tuen Mun.

14

十七日

鼓勵製造或售賣燒味及滷味的食物業從業員採用「食物安全計劃」的訓練課程正式開始。

A training programme to promote the adoption of the Food Safety Plan for food handlers selling or manufacturing siu mei and lo mei makes its debut.

17

二十日

約400名食環署人員聯同警方在元朗天水圍一帶進行歷來最大規模掃蕩無牌小販行動，搗破17間無牌熟食檔及充公了36噸食物和器具，以車輛分50架次運走。



About 400 Food and Environmental Hygiene Department staff join hands with the Police in the biggest operation ever mounted against illegal hawkers in Tin Shui Wai, Yuen Long. Seventeen illegal cooked food stalls are smashed and 36 tonnes of food and equipment are carted away in 50 vehicles.

20

二十五日

本署對售賣活家禽的新鮮糧食店及街市檔位實施每月一次的「休市清潔日」政策，以防禽流感病毒及改善這些店舖和檔位的衛生情況。



The Department implements the monthly "Rest Day Clean-up" policy on fresh provision shops and market stalls selling live poultry as a

preventive measure against avian flu and to further improve the hygiene condition of the shops and stalls.

25

二十七日

本署公布燒味及滷味含微生物的風險評估結果，並向業界建議如何減少燒味及滷味的微生物含量。

The Department releases results of a microbiological risk assessment on siu mei and lo mei and gives advice to the trade on measures to improve the microbiological quality of siu mei and lo mei.

27

十六、二十一及二十七日
本署分別在三個魚缸的水質樣本中發現霍亂弧菌，故須立即關閉兩個食物業處所及一個街市檔位，以進行徹底的潔淨及消毒工作。



16, 21, 27
Three fish tank water samples are separately found to have Vibrio Cholerae which necessitate the closure of two food premises and a market stall immediately for thorough cleansing and disinfection.

三十一日

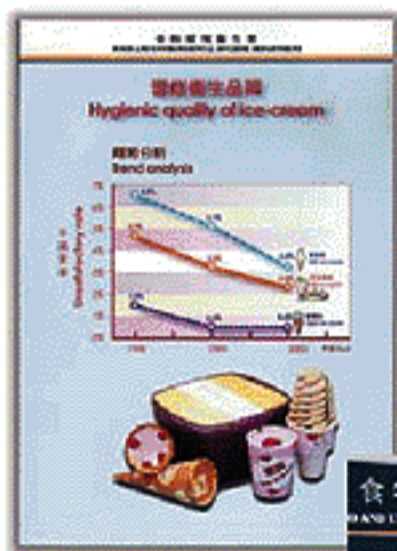
本署展開二〇〇一年滅蚊運動第二階段，以對付登革熱病。



31
The Department starts the second phase of the Anti-mosquito Campaign 2001 to combat dengue fever.

三日

本署公布雪糕含微生物的風險評估結果，並建議業界製造和處理雪糕時應遵守的衛生守則。



3
The Department announces results of a risk assessment of the microbiological quality of ice-cream and advises the trade on the hygiene practices in manufacturing and handling of ice-cream.

五日

本署公布二〇〇一年上半年度食物監察結果。結果顯示，微生物檢驗和化學分析未能令人滿意的比率均持續下降，整體趨勢令人滿意。食物監察結果是重要的資訊，有助本署進行風險評估及制定促進食物安全的適當措施。



5
The Department announces the food surveillance results for the first half of 2001. The overall trend was satisfactory with the unsatisfactory rates for both microbiological examination and chemical analysis continued to decrease. Food surveillance results are important information used by the Department to conduct risk assessment and to formulate appropriate measures to enhance food safety.

十四日

本署設立一個名為「營養資料查詢系統」的網頁（網址：<http://fehdoniis.gov.hk>），向市民提供營養資訊，以便他們知所選擇，挑選有益健康的食物。網址約有1 000種大眾關注及感興趣的常見食物的營養資料。



14
The Department sets up a web site "Nutrient Information Inquiry System" (<http://fehdoniis.gov.hk>) to provide nutrient information to the public and to facilitate them to make healthy food choices. The web site captures nutrient information of some 1 000 commonly consumed food items that are of relevance and interest to the local community.

十五及十六日

超過1 500名來自社會各階層、私營機構、環保團體及非政府機構的人士，與本署、漁農自然護理署及海事處攜手清理屯門、荃灣、西貢和香港南部非憲報公布的大小泳灘及多個海岸公園。這項活動是為響應國際海岸清潔日而舉辦的。



15, 16

Over 1 500 people from different sectors of the community, organisations from private sector, green groups and non-government organisations join hands with the Department, Agriculture, Fisheries and Conservation Department and Marine Department to clean major and minor ungazetted beaches in Tuen Mun, Tsuen Wan, Sai Kung and the southern part of Hong Kong and some marine parks. The activities are organised in support of the International Coastal Clean Up Day.

十八日

本署在元朗流浮山的灰色地帶進行大規模清潔行動，並加強清潔以往沒有指定由哪個部門負責清潔的灰色地帶。



18

The Department conducts a large scale clean-up operation in a grey area in Lau Fau Shan, Yuen Long. The Department has undertaken enhanced measures to clean grey areas where the cleansing responsibility has not been designated to a single

department in the past.



政府設立食物消費量調查顧問小組，成員包括學者、醫護人員及統計師。小組會向本署建議在香港進行食物消費量調查的方法，以及實際調查方式。調查所得資料將有助於進行風險評估及策劃食物安全管制措施。

An Advisory Panel on Food Consumption Survey, comprising academics, health professionals and statistician, is formed to advise the Department on the methodology and conduct of food consumption surveys in Hong Kong. The information obtained from the surveys will be useful for risk assessment and planning of food safety control.

十九日

日本發現首宗瘋牛症後，本署立即禁止日本牛肉入口。

19

Upon discovery of the first Bovine Spongiform Encephalopathy case in cattle in Japan, the import of beef from Japan is immediately suspended.

二十三日

300多名行山人士及童軍參加清潔郊遊徑日，為「清潔香港」計劃的清潔郊野公園主題工作計劃揭開序幕。



23

More than 800 hikers and scouts take part in the Clean Country Park Trails Day which also marks the launching of the Clean Country Park Thematic Work Plan under the Clean Hong Kong Programme.

1 200多名清潔香港大使參加「誓師大會」。典禮由清潔香港策劃委員會主席謝志偉博士及環境食物局署理局長孔郭惠清主持。



The Chairman of the Steering Committee on Clean Hong Kong, Dr Daniel Tse, and the acting Secretary for the Environment and Food, Mrs Stella Hung, officiate at the "Swear-In" Ceremony of over 1 200 Clean Hong Kong Ambassadors.

二十八日

署長會晤國家衛生部副部長王隴德教授，就食物及公共衛生的管理事務交流意見。



The Director meets with the Vice-minister of Ministry of Health, Professor Wang Longde, and exchanges views on the management of food and public health matters.

28

十月

October

二日

為響應「第九屆世界清潔日在香港」，本署支持綠色力量和2 000多名志願人士參與清潔淺水灣活動。



The Department supports the Green Power and over 2 000 volunteers to clean the Repulse Bay in support of the 9th Clean Up the World in Hong Kong.

2



十日

為支持行政長官《二〇〇一年施政報告》的建議，本署承諾開設2 600個潔淨工作的職位。此舉既可令市容更為整潔，又可增加就業機會。

In support of the Chief Executive's Policy Address 2001, the Department undertakes to create 2 600 jobs in the cleansing field so as to enhance the overall cleanliness of the city and to create new job opportunities.

10

十八日

本署公布再次延長凍結公眾街市租金至二〇〇二年底。

The Department announces a further extension of rental freeze for all public markets to the end of 2002.

18

十一月

November

一日

設於公共衛生檢測中心的食物研究化驗組成立，並開始安裝及使用一系列先進的設備，以分析食物的化學成分。該化驗所會研究本港出售的食物的營養成分，並為膳食攝取量研究和風險評估計劃提供支援。



The Food Research Laboratory Section, housed in the Public Health Laboratory Centre, is set up. Installation and commissioning of a range of state-of-the-art equipment for chemical analysis of food is underway. The Laboratory will conduct studies on the contents of nutrients in locally available food items and provide support to dietary exposure studies and risk assessment projects.

1

九日

本署公布從街市抽取的大閘蟹樣本的化驗結果。結果顯示，樣本不含抗生素。是次行動是回應傳媒的報道，聲稱從零售店舖抽取的大閘蟹樣本經私家化驗所檢驗，發現含有抗生素。

The Department releases test results on samples of hairy crabs taken from markets. The results do not reveal the presence of antibiotics. The move is in response to a media report that samples of hairy crabs taken from retail shops and analysed by a private laboratory were found to contain antibiotics.

9

二十二日

本署公布延長凍結各項服務的所有收費及費用(包括各類小販牌照的收費)，直至二〇〇二年年底為止。

The Department announces the extension of the freeze on all fees and charges for the Department's services (including those for various types of hawker licences) to the end of 2002.

22

二十八日

行政長官董建華訪問荃灣，視察新開設職位所聘用的清潔工人的工作，包括清洗後巷、清除行人道上的口香糖漬和非法張貼的街招等。



The Chief Executive, Mr Tung Chee Hwa, visits Tsuen Wan to see the work of cleansing workers in the newly created jobs, including washing backlanes, removal of gum dirt on pavements and illegal bills.

28



十二月

December

十五日

本署參加第三十六屆香港工展會。



The Department stages an exhibition at the 36th Hong Kong Products Expo.

15

十六日

為響應政府的「減少廢物綱要計劃」，本署加強在公眾地方提供的分類廢物回收服務，回收點由193個增至993個。



In support of the Government's Waste Reduction Framework Plan, the Department expands the recyclable waste collection service in public places and increases the collection points from 193 to 993.

16

十七日

本署為「清潔香港」計劃推出新一輪宣傳活動，向市民展示顯著改善了的市容。



The Department launches a new phase of publicity for the Clean Hong Kong Programme to showcase the visible improvement.

17

十八日

本署研究臘味含有防腐劑和色素的潛在風險，並公布風險評估結果。

18

The Department releases findings of a risk assessment of lap mei, which examined the risks associated with the use of preservatives and colouring matters.



三十一日

政府實施《2001年食物內有害物質(修訂)規例》(第132章)第一階段的規定，以加強管制獸醫用藥物及食物內的農業化學物殘餘。新修訂的規例禁止食物使用七種化學物，另規定食物含有37種化學物的份量不得超逾訂明的最高殘餘限量。第一實施階段將包括十種受限制的化學物。

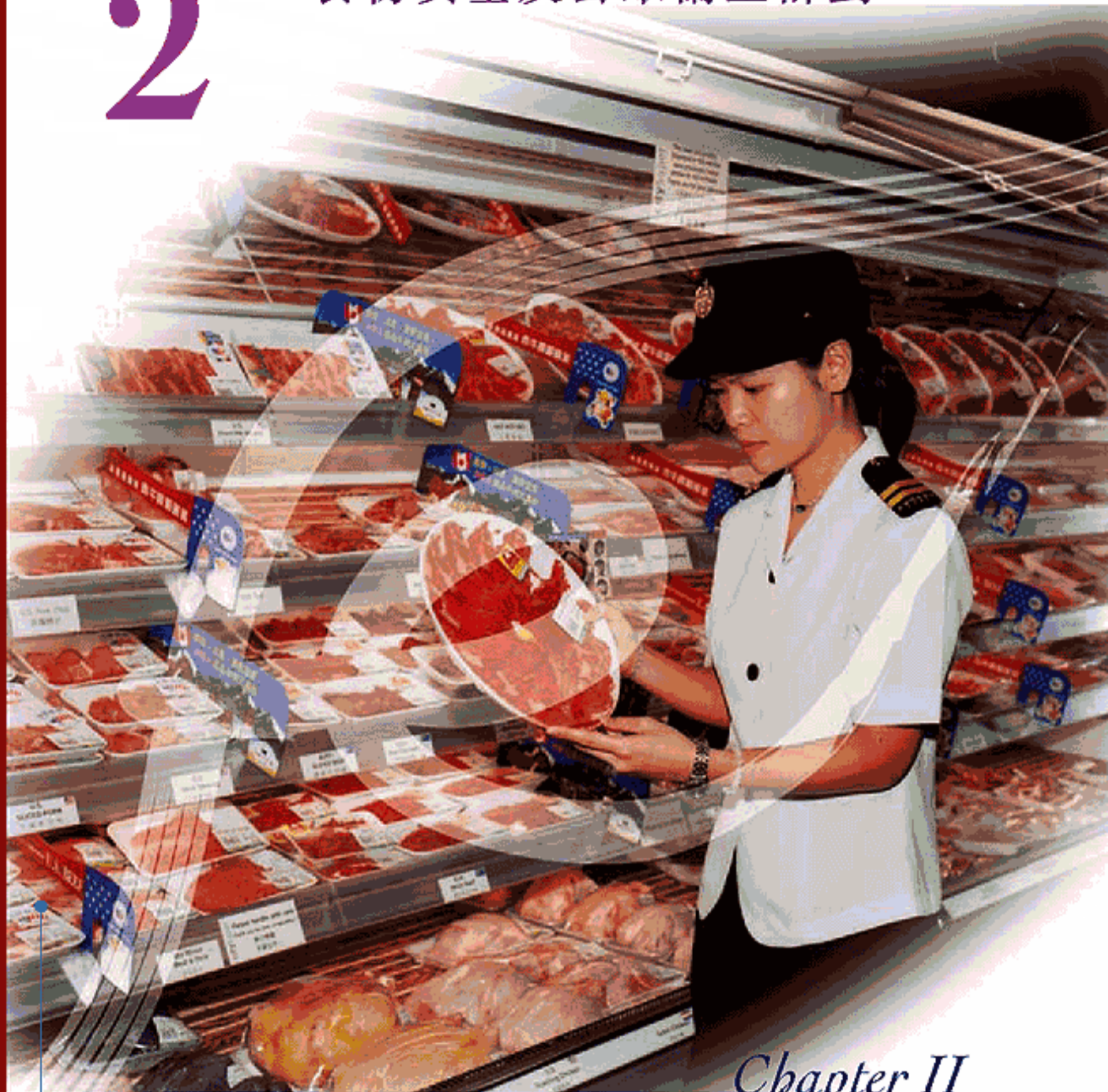
31

To strengthen the control of vet drugs and agricultural chemical residues in food, the first phase of the Harmful Substances in Food (Amendment) Regulation 2001, Cap. 132, comes into operation. Under the newly amended regulation, the presence of seven chemicals will be prohibited and the presence of 37 other chemicals in food will be restricted within the stipulated maximum residual levels. Ten restricted chemicals are included in the first phase of implementation.

第二章

2

食物安全及公眾衛生計劃



Chapter II

Food Safety and Public Health Programme

為保障消費者的利益，衛生督察檢查預先包裝食物的標籤，確保以既定、劃一及清楚的方式標示食物。

For the benefit of consumers, health inspectors are tasked to check food labels for pre-packed foods to ensure that they are labelled in a prescribed, uniform and legible manner.

食物及公共衛生部有九個組別，各司不同職責，包括食物監察及驗證；管制食用牲口進口，以及檢驗和測試牲口；評估某類食物的風險及發布食物安全的信息。食物及公共衛生部亦負責調查在食物業處所及攤檔因食物引致疾病的個案，並就食物安全標準及防治蟲鼠事宜提供意見。

The Food and Public Health Branch has nine sections responsible for a variety of tasks, including food surveillance and certification; exercising import control and conducting inspections and tests on live food animals; as well as assessing risks from certain categories of food and disseminating food safety information. It also investigates outbreaks of food-borne illness from food premises and stalls, and advises on food standards and the prevention and control of pests.

進口食物的安全管制

香港的食物大部分來自香港特別行政區以外的地方，因此管制進口食物是本署的重要工作。

進口管制程序包括進口前的簽證制度、驗證衛生證明文件，及在各進口管制站的監察工作。有關程序主要為一些高風險類別食物，包括野味、肉類、家禽、奶類及冰凍甜點而設。

Safety Control of Imported Food

With most of Hong Kong's food supplies originating from outside the Hong Kong Special Administrative Region (HKSAR), import controls are an important part of the Department's work.

The control process, comprising a pre-entry licensing system, verification of health documents, and surveillance at import control points, basically applies to certain



機場食物檢驗辦事處的衛生督察檢查空運進口的食物，並抽取樣本進行細菌檢驗和化學分析。

Health inspectors at the Airport Food Inspection Office check food imported into Hong Kong by air and take samples for bacteriological examination and chemical analysis.



文錦渡食品管制中心負責密切監察進口食物的安全，而文錦渡食物化驗所是該中心不可或缺的一部分。

The Man Kam To Food Laboratory is an integral part of the Man Kam To Food Control Centre which keeps a close watch on the safety of imported food.



二月二十至二十五日，署長訪問福建和廈門的食物安全管制機關，與福建出入境檢驗檢疫局官員交流意見。
The Director exchanged views with officials of the Fujian Entry-Exit Inspection and Quarantine Bureau during a visit to food safety control authorities in Fujian and Xiamen between February 20 and 25.

二〇〇一年進口食物的安全管制

申請冷藏/ 冷凍肉類及家禽進口證獲批准的個案數目	74 050
申請進口野味、肉類及家禽獲批准的個案數目	4 191
申請進口奶類及奶類製品獲批准的個案數目	160
申請進口冰凍甜點獲批准的個案數目	126
文錦渡食品控制中心檢查的運菜車數目	75 353

為確保食物安全，本署人員在日常工作中須與本地領事館、內地及海外的食物主管當局、進口商、香港海關及其他有關機構保持密切聯絡。

食物監察

本署的主要職責，是每天監察和測試食物，以及採取執法行動，為要確保供應本港的食物可供安全食用。在食物供應過程的每個階段，即由進口和製造以至批發及零售，本署都會抽取食物樣本測試。

年內，本港共測試57 906個食物樣本，即每1 000名人口抽查八個樣本，遠超每1 000名人口抽查三個樣本的國際參考指標。

食物樣本須經微生物檢驗、化學分析及輻射測試，以評估食物是否符合法例訂定的標準和標

categories of food considered high risk, including game, meat, poultry, milk and frozen confections.

Safety control of imported food in 2001

No. of applications for import licence for frozen/chilled meat and poultry approved	74 050
No. of applications for import of game, meat and poultry approved	4 191
No. of applications for import of milk and milk products approved	160
No. of applications for import of frozen confections approved	126
No. of vehicles carrying vegetables inspected at Man Kam To Food Control Office	75 353

As part of the day-to-day task of ensuring food safety, close contact is maintained with local consulates, food authorities in the Mainland and overseas, importers, the Customs and Excise Department and other relevant organisations.

Food Surveillance

Daily monitoring, testing and enforcement action are key responsibilities to ensure the safety of food supply in Hong Kong. Food samples are tested at every stage of the supply process: from import and manufacture to the wholesale and retail stages.

During the year, some 57 906 samples of food were tested, representing eight samples for every 1 000 people in Hong Kong - much higher than the international reference standard of three samples per 1 000 people.

Food samples undergo microbiological examination,

籤規定。

本署於文錦渡設立的食物化驗所，專為從內地進口的新鮮食物進行快捷和全面的測試。現時化驗所提供的化驗服務分為下列兩類：

- (一) 測試蔬菜所含殘餘農藥，包括是否含有甲胺磷、水胺硫磷、其他有機磷類農藥、擬除蟲菊酯類農藥及氨基甲酯類農藥等。
- (二) 測試未經加工的奶類所含殘餘禽畜藥物，包括是否含有氯霉素、四環素類藥物及磺胺類藥物等。

文錦渡食物化驗所於二〇〇一年研究出多項獲確證的新測試方法，可檢測蔬菜是否含有多菌靈和噁菌靈這兩種殺菌劑，以及奶類是否含有 β -內酰胺類藥物，並把奶類所含磺胺類藥物的測試範圍，由六種增至14種化合物。另外，化驗所現正進行一連串有關化驗殘餘禽畜藥物的研究，以配合管制食品含殘餘禽畜藥物的新法例規定。

食物監察計劃所收集的數據，還有另一用途。有關人員會定期檢討和分析這些數據，以便進行專題研究，評估某些食物的風險，以及規劃長遠的食物安全策略。



為確保食物適合市民食用，本署在食物進口至批發零售的每一階段，都有抽取樣本進行測試。
To ensure foods are fit for human consumption, food samples are collected and checked at every stage: from import to wholesale and retail outlets.

chemical analysis and radioactivity tests, allowing an assessment as to whether or not they conform to legal standards and labelling requirements.

The Man Kam To Food Laboratory provides



文錦渡食品管制中心面積為1 300平方米，負責進口食物測試，包括快速測試蔬菜所含殘餘農藥和分析未經加工奶類所含殘餘禽畜藥物。

The Man Kam To Food Control Office, with a floor area of 1 300 square metres, performs a wide range of testing services for imported foodstuffs, including rapid screening of vegetables for pesticide residues and analysis of veterinary drug residues in raw milk.

二〇〇一年食物監察計劃的統計數字

一. 食物樣本測試及檢驗

測試及檢驗	份	百分比
化學測試(包括毒性測試)		
收到的化驗結果報告	35 801	
滿意結果的報告	35 590	99.4%
微生物檢驗		
收到的檢驗結果報告	19 045	
滿意結果的報告	18 583	97.6%
輻射測試		
收到的量度結果報告	1 840	
滿意結果的報告	1 840	100%

二. 就食物標籤採取執法行動的統計數字

檢查食物標籤數目	58 230
發出口頭和書面警告數目	1 294
提出檢控的數目	110

風險評估

確定食物危害的潛在風險及制定風險管理策略，有助保障市民的健康。調查和研究所得的科學數據，為以科學為基礎的風險評估工作提供資料。

研究和計劃

在風險評估工作方面，本署根據現有數據、本地的食物配製方法和食物監察結果，全面評估及分析食物的風險。

年內完成的風險評估計有「食物中的黃曲霉毒素」、「燒味及滷味的微生物風險評估」、「雪糕的微生物品質」，以及「臘味所使用的防腐劑及染色料」。

此外，本署發表了一系列的《風險簡訊》，公布市民關注的食物危害的評估結果。本署於二〇〇一年發表了多份《風險簡訊》，並放在本署網站供市民瀏覽。《簡訊》內容包括「瘋牛症」、「食物含二噁英」及「食物中的代糖」。

本署也評估和監察在香港以外地區發生的食物安全事故(包括食物回收)，以便研究這些事故對

expeditious and comprehensive testing services, mainly on fresh produce imported from the Mainland. The testing services can be subdivided into two categories as follows:

(i) Analysis of pesticide residues in fresh vegetables. Testing parameters include Methamidophos, Isocarbophos, other Organophosphorus pesticides, Pyrethroids and N-Methyl Carbamates.

(ii) Analysis of veterinary drug residues in raw milk. Testing parameters include Chloramphenicol, Tetracyclines and Sulfonamides.

In 2001, the Man Kam To Food Laboratory has successfully developed and validated new testing methods for the determination of two fungicides, namely Carbendazim and Thiabendazole in vegetables; and for the determination of β -lactams in milk. The scope of sulfonamides that can be monitored in milk has also been increased from six to 14 compounds. To cope with the requirements of the new legislation for the control of veterinary drug residues in food, a series of method development projects in veterinary drug residues analysis are currently underway in the Laboratory.

The data collected through the Food Surveillance Programme serves an additional purpose. It is reviewed and analysed regularly to facilitate topical studies to assess the risk of specific foods and long-term planning of food safety strategies.



本署在網站發表多項以食物安全危害為主題的風險評估報告及文件，讓市民獲得更多資料。
The Department has put on its web site results of a number of risk assessment projects as well as papers on topical food safety hazards to better inform the public.

本港市民的潛在風險，並在有需要時採取行動。本署年內共評估約90宗有關個案。

本署致力向公眾推廣營養資訊，並協助市民選擇有益健康的食物。為此，本署在署方的網頁設立了關於各類食物營養資料的查詢系統(網址：<http://fehd-nis.gov.hk>)，供市民瀏覽。這個「營養資料查詢系統」，搜羅了大約1 000種市民經常食用和關注的食物的營養資料。

食物安全標準

釐定食物安全標準，是食物安全風險管理的必要工作。在釐定新的食物安全標準時，本署主要會參考國際認可機構進行的科學評估結果。這些機構包括聯合國糧食及農業組織/世界衛生組織食物添加劑聯合專家委員會、聯合國糧食及農業組織/世界衛生組織農藥殘留除害劑專家小組聯席會議。

除上述工作外，本署年內也評估了香港中學生從膳食攝取到二噁英及重金屬的風險，以及於二〇〇一年十二月有一所新的食物研究化驗所啟用。新化驗所會進行化學檢驗，所得資料可用作研究、發展，以及評估



新成立的食物研究化驗所位於深水埗，配備先進的儀器，包括一台精密的液相色譜儀，用以分析食物的添加劑和污染物。

The newly set up Food Research Laboratory Centre, located in Sham Shui Po, is equipped with state-of-the-art equipment, including a high-end liquid chromatograph for the analysis of additives and contaminants in food.

Statistics on the Food Surveillance Programme in 2001

A. Testing of food samples

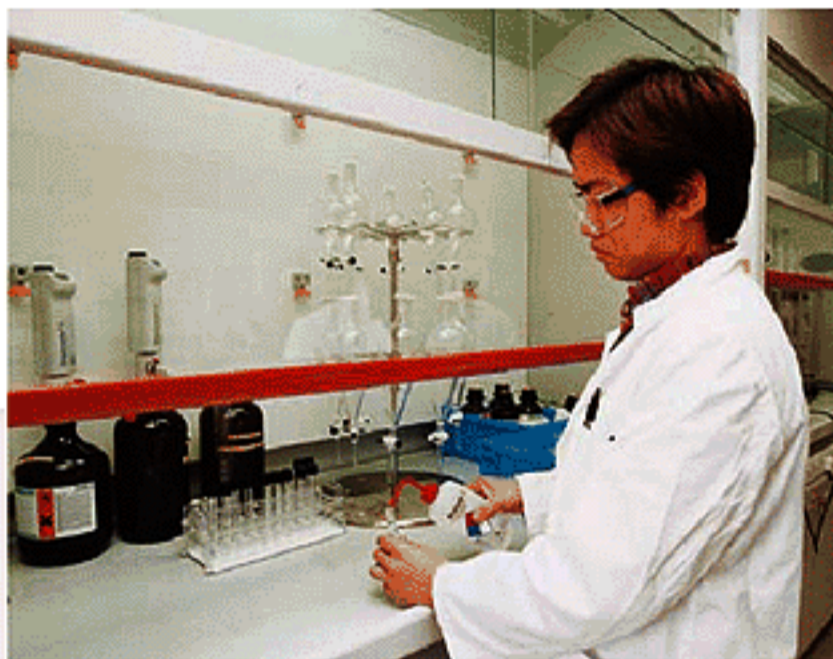
Testing	Number	Percentage
Chemical (including toxicity)		
Test reports received	35 801	
Satisfactory	35 590	99.4%
Microbiological		
Test reports received	19 045	
Satisfactory	18 583	97.6%
Radioactivity		
Test reports received	1 840	
Satisfactory	1 840	100%

B. Enforcement statistics concerning food labelling

No. of food labels inspected	58 230
No. of verbal and written warnings issued	1 294
No. of prosecutions taken out	110

Risk Assessment

Determining the potential risks from food-related hazards and formulating risk management options play an important role in safeguarding public health. Scientific

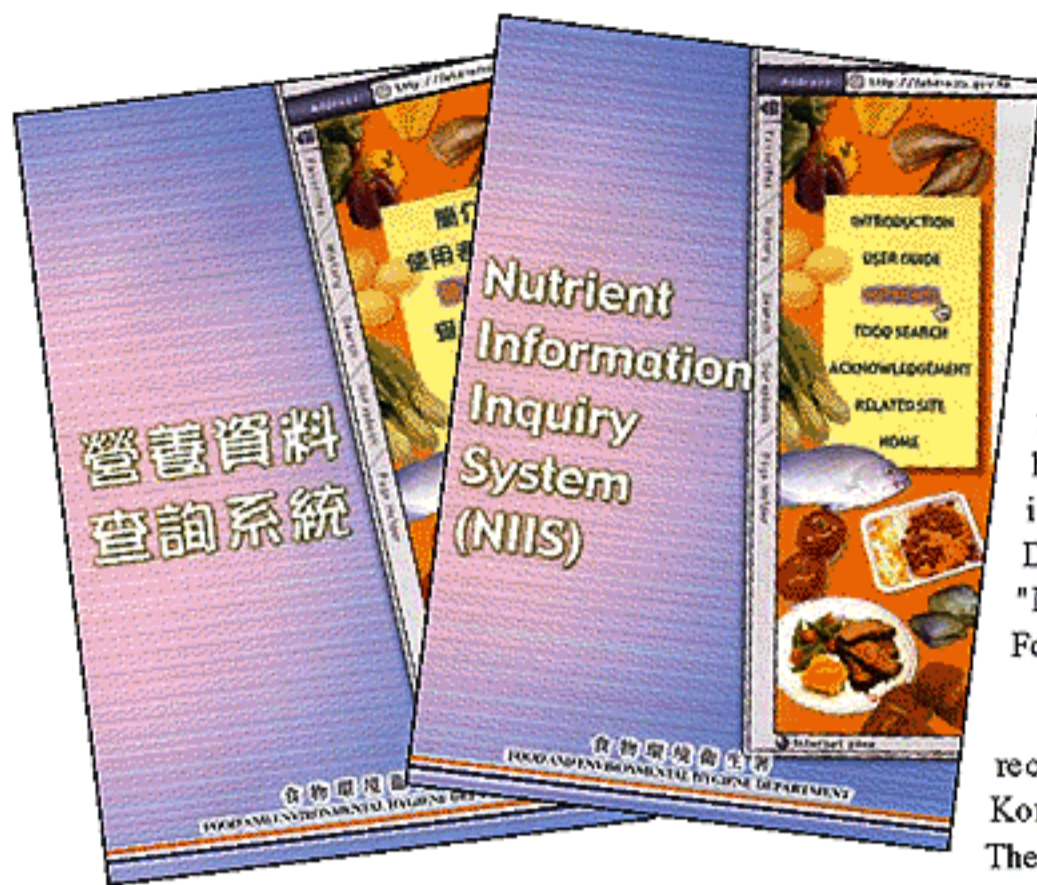


evidence derived from surveys and researches provides necessary information for science-based risk assessment.

Studies and Projects

As part of its risk assessment work, the Department conducts projects which involve a comprehensive review and analysis of food-related hazards based on available data, local food preparation practices and surveillance findings.

Projects completed during the year were: "Aflatoxins in Food", "Microbiological Risk Assessment of Siu Mei and Lo Mei",



為提高公眾對食物的認識，並幫助他們保持飲食均衡，本署設立了「營養資料查詢系統」，供市民在網上搜尋日常食用食物的營養資料。

To enhance public awareness of the food they consume and to help them maintain a balanced diet, the Department has established the Nutrient Information Inquiry System which provides a searchable database on commonly consumed food items on the net.

市民從膳食攝取的化學物風險。化驗所也會分析食物的營養成分。

本署已制定即食食物微生物含量指引，以監管食物安全。業界也可參考指引以制定安全措施，改善處理食物時的衛生水平。

基因改造食物

對很多人來說，基因改造食物是新事物。這方面的發展一日千里，為了向市民和業界提供最新資料，本署於二〇〇一年六月設立基因改造食物組，成員包括醫生、科學主任及衛生督察。該組舉辦研討會和巡迴展覽、印製小冊子，以及利用部門網頁，以淺白的語言向公眾解釋生物科技的理論，使公眾對基因改造食物有更深入的认识。

除了公眾教育外，基因改造食物組並會研究基因食物規管措施，以保障公眾健康。

本署與政府化驗所合作，研究測試食物內基因改造成分的方法和技術，包括測試標準和程序。

"Microbiological Quality of Ice Cream" and "Preservatives and Colouring Matters in Chinese Preserved Meat".

In addition, a series of papers called "Risk-in-brief" is produced, providing the public with results of risk assessment on topical food safety hazards. Several issues were released in 2001, and were posted on the Department's web site. They included "Mad Cow Disease", "Dioxins in Food", and "Sweeteners in Food".

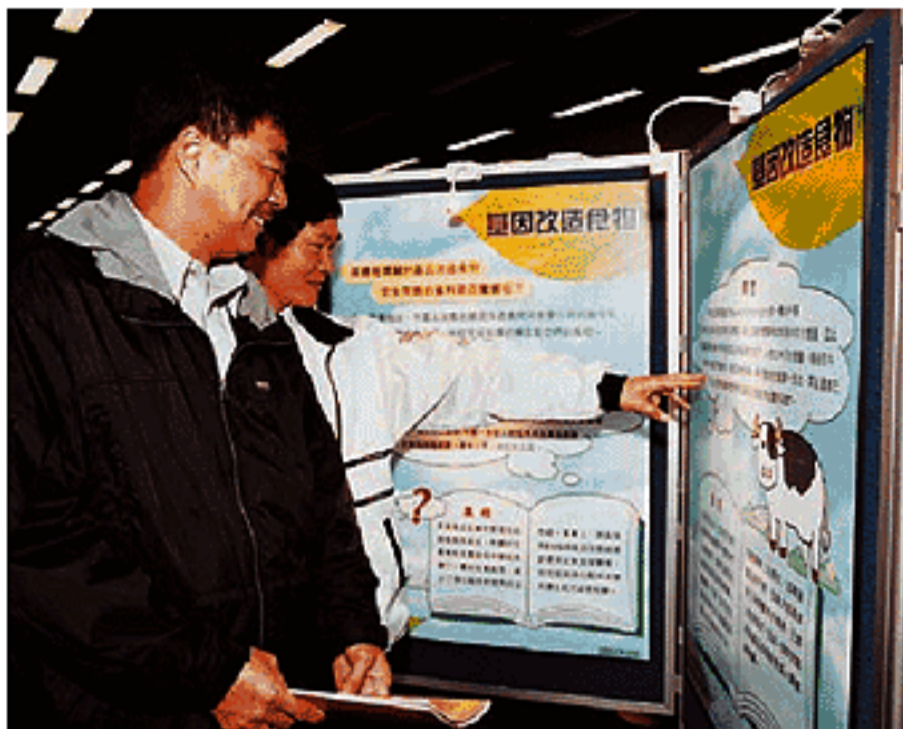
Food safety incidents, including recalls, originating from outside Hong Kong are also assessed and monitored. The potential risks to the local population are assessed and action taken where necessary. Some 90 cases were assessed in 2001.

As part of the Department's efforts to promote nutrient information to the general public and to facilitate them to make healthy food choices, the Department has set up an information system on nutritional values of various food items at the Department's web site (<http://fehd-niis.gov.hk>) for their reference. The system, which is known as "Nutrient Information Inquiry System", captures nutrient information of some 1 000 commonly consumed food items that are of relevance and interest to the local community.

Food Standards

Setting of food standards is an integral part of risk management in food safety. In setting new food standards, scientific evaluations performed by internationally recognised authorities, such as the Joint Food and Agriculture Organisation (FAO)/World Health Organisation (WHO) Expert Committee on Food Additives, and the Joint FAO/WHO Meeting on Pesticide Residues serve as the primary references.

Complementing these initiatives are a risk assessment study assessing the dietary exposure of secondary school students to dioxins and heavy metals in their diet and the new Food Research Laboratory which commissioned service in December 2001. The new laboratory provides



本署在多處地點舉辦巡迴展覽，讓市民了解基因改造食物的最新發展。
Roving exhibitions on genetically modified food are staged in various places to keep the public abreast of the latest development of the issue.

風險傳達

在食物安全規管制度中，風險傳達是不可或缺的，甚至是最重要的一環。

風險傳達旨在讓業界和消費者清楚知道各種風險，從而鼓勵他們提高食物安全水平。風險傳達亦有助政府對可能出現的食物危害及時作出積極的回應。

support to research and development with laboratory data output for the assessment of dietary exposure to chemical hazards. It also determines nutritional composition of food.

The Department has drawn up a set of guidelines on the microbiological quality of ready-to-eat food. The guidelines are used by the authority in monitoring food safety and can be used by the food trade as a reference material in devising measures to improve their food safety practices.

Genetically Modified Food

Genetically modified (GM) food is a new subject to many people. To provide the public and trade with the most updated information on this rapidly developing subject, a Genetically Modified Food Section comprising a multi-disciplinary team of medical and scientific staff was established in June 2001. Educational

messages were conveyed to the target audience in understandable language through a multitude of channels including seminars, roving exhibitions, pamphlets, and the Department's web site, aiming to enhance public understanding of GM food.

Besides public education, the Section examines the science behind biotechnology and studies regulatory measures for GM food to safeguard public health.



本署三月底舉行公眾研討會，蒐集市民對擬議基因改造食物標籤方法的意見。數以百計的與會者積極參與討論。
To gauge public views on the proposed labelling of genetically modified food, the Department held a public forum in late March and over hundreds of participants actively took part in the discussion.

風險傳達組處理市民對食物安全問題的查詢，並通過傳媒、「食物安全快訊台」網頁，以及《食物安全通訊(公眾篇)》和《食物業安全廣播站》兩份季刊，公布食物監察和風險評估研究結果。此外，本署又製備參考資料，包括多款有關食物和公共衛生的單張、海報和錄影帶。

本署在「基因改造食物公眾教育及諮詢計劃」的大型活動中，舉辦了公眾論壇和一連串的巡迴展覽，鼓勵市民對政府於二〇〇一年二月發表有關基因改造食物標籤問題的諮詢文件，積極發表意見。社會各界，包括醫療界、學術界、本地各領事館、立法會、區議會、政府部門、食物業、壓力團體、傳媒及普羅大眾，均積極參與計劃。

風險傳達組在預防媒傳疾病方面的責任也很重大。年內，該組與其他政府部門合作，推行了一項名為「齊心協力除積水 杜絕蚊患保健康」的滅蚊運動。運動於四月至十一月分兩期推行，主要在屋邨、建築地盤、公立/私立學校和公營/私家醫院進行滅蚊工作。運動還輔以講座、展覽及其他教育材料，加深市民對防治蚊患的認識。

二〇〇一年風險傳達活動的摘要

項目	2000年	2001年
舉辦教育/宣傳活動數目	10	10
製作的參考資料(印刷、視聽資料)項目	50	65
參加公眾教育/交流活動總人數	69 231	99 229
處理公眾查詢數目	86.5	48.3
出席「食物安全重點控制」研討會的食物業持牌人數目	1 121	3 156

In collaboration with the Government Laboratory, the Department has been examining the methodology and technology for testing GM ingredients in food, including testing standards and protocols.

Risk Communication

Risk communication is an integral part, and arguably the most important component, of the food safety regulatory system.

As such, it aims to provide the trade and consumers with clear perception of various kinds of risks and encourage them to play their parts in enhancing food safety. It also facilitates a positive and timely response to potential safety hazards.

The Risk Communication Section handles enquiries from the public on food safety issues and publicises results of food surveillance and risk assessment studies

through the media, the "Food Safety Express" web page, and the quarterly publication of *Food Safety Bulletins* (Consumer and Trade Editions). In addition, resource materials including pamphlets, posters and videos on various topics of food and public health are produced.

As part of a major initiative -- "Public Education and Consultation Programme on Genetically Modified Food", a public forum and a series of roving exhibitions were organised to promote fruitful discussion in the community about the consultation document on labelling of GM food released in February 2001. All sectors of the community, including the medical profession, academic bodies, local consulates, legislative/district councils, government sector, food trade, pressure groups, media and the general public, actively participated in the Programme.

The Risk Communication Section also plays an important role in preventing vector-borne diseases. During the year, an Anti-mosquito Campaign carrying the



滅蚊運動加強公眾防治蚊蟲的意識，各行各業積極參與。
Members from all walks of life actively took part in the Anti-mosquito Campaign which has successfully aroused public awareness of mosquito control and prevention.

以「食物安全重點控制」為本的食物安全計劃

年內，本署不遺餘力，積極鼓勵食物業人士採用食物安全計劃。這項計劃是以「食物安全重點控制」為本，採用積極的方法來確保食物安全。

以「處理食物安全風險」為題的食物衛生運動，在六月至十月舉行。除向食物業人士和市民介紹食物風險的概念外，本署還倡議採用食物安全計劃來處理食物配製過程的風險。由於燒味及鹵味屬高風險食物業，本署年內以該行業為對象，設計了一項別開生面的食物安全計劃推廣活動。業內管理人員和從業員均獲邀參加工作坊和研討會。本署為食物業從業員、教師和市民共舉辦了30場研討會和工作坊，並在全港多處地點舉辦巡迴展覽。

食物事故的處理

食物事故應變及管理組由醫生和護士組成，負責調查食物事故包括涉及食物業處所的食物中毒事件，追查原因，並按需要採取跟進行動。為免重蹈覆轍，該組注重向食物處理人員灌輸食物衛生、個人衛生和環境衛生的知識。

食物事故應變及管理組蒐集和分析食物事故的資料數據，為業界及市民制定食物安全教育計

theme of "Let's Remove Stagnant Water Eliminate Mosquitoes for Healthy Living" was successfully held in collaboration with other government departments. The Campaign was launched from April to November in two phases and targeted mainly at housing estates, construction sites, public/private schools and hospitals. Supported by talks, exhibitions and other educational materials, the Campaign has enhanced public awareness of the importance of mosquito control.

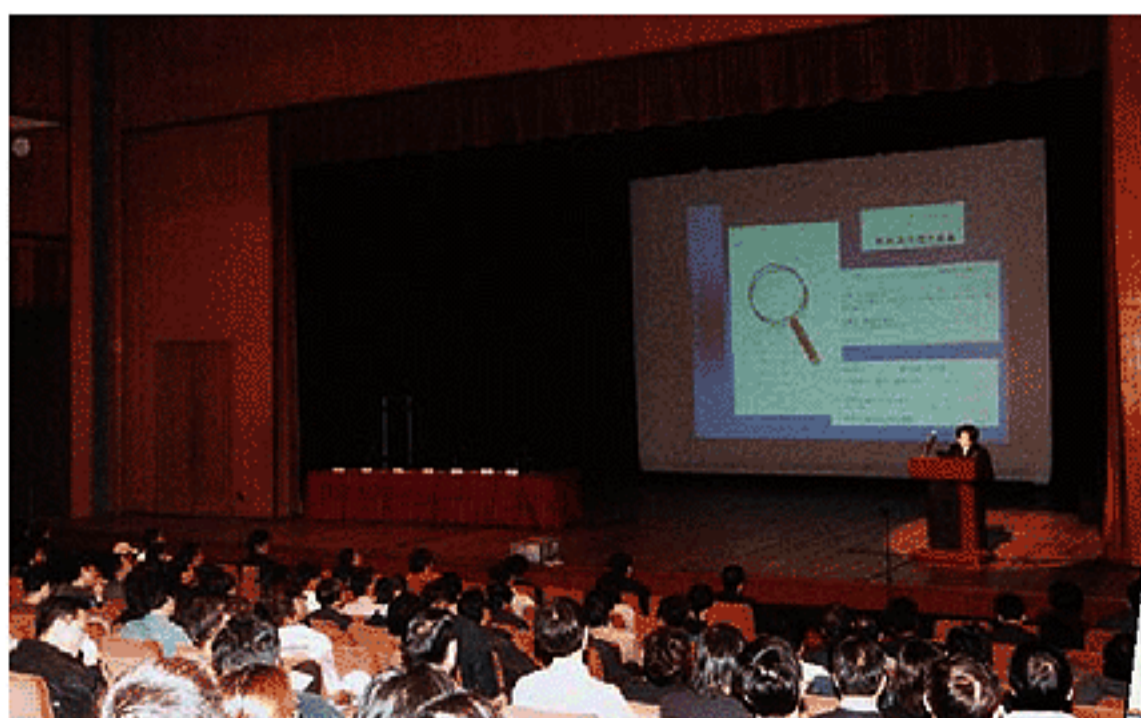
Summary of risk communication activities in 2001

Item	2000	2001
No. of educational/publicity programmes organised	10	10
No. of resource materials (printed materials, audio-visual materials) produced	50	65
Total no. of attendance at public education/communication activities	69 231	99 229
No. of public enquiries handled	865	483
No. of food licensees attending HACCP seminars	1 121	3 156

HACCP-based Food Safety Plan

In 2001, the Department continued her effort in actively promoting the adoption of Food Safety Plan (FSP). FSP is a proactive food safety assurance model based on the principle of Hazard Analysis and Critical Control Point (HACCP).

The "Manage Risk for Food Safety" food hygiene campaign held from June to October introduced the concept of food risk and advocated FSP for risk management in food preparation to the food trade and the general public. The Department also devised a special FSP promotion programme for the siu mei and lo mei sector, a



為向公眾灌輸食物風險的概念及推廣配製食物風險管理所採用的食物安全計劃，本署年內舉辦多個工作坊及講座，大受歡迎。

To educate the public the concept of food risk and to promote the adoption of Food Safety Plan for risk management in food preparation, a number of workshops and talks were held in the year and were well-received.



為追查霍亂原因，本署從可疑源頭抽取水樣本，以作調查和跟進。

To look into the cause of cholera cases, water samples are collected from suspected sources for investigation and follow-up actions.

劃。年內，該組曾進行699宗調查，確定在涉及食物業處所食物中毒個案中，最常見的致病媒介為副溶血性弧菌、金黃葡萄球菌和沙門氏菌。

食用牲口的安全管制

禽畜公共衛生組主要負責對足以影響市民健康的食用牲口實施進口管制和執行監測工作。由於食用牲口的健康狀況可能會直接影響市民的健康，因此，該組的工作十分繁重。

為落實「由飼養到餐桌」的概念，本署獸醫

high-risk food business targeted this year. Both managerial and operational staff of the sector were invited to participate actively in workshops and seminars. A total of 30 seminars and workshops were organised for the food trade, teachers and members of the general public. Roving exhibitions were also mounted at various locations throughout the HKSAR.

Management of Food Incidents

Staffed by doctors and nurses, the Food Incidents and Response Management Section investigates food incidents, including food poisoning outbreaks related to food premises and carries out necessary follow-up actions.

To prevent future occurrences, emphasis is placed on food, personal and environmental hygiene health education for food handlers.

Food incident data are collated and analysed to draw up targeted food safety education programmes for the trade and general public. The number of investigations carried out by the Section in relation to food-borne diseases in 2001 was 699. *Vibrio parahaemolyticus*, *Staphylococcus aureus* and *Salmonella* have been identified as the most common causative agents for food poisoning outbreaks related to food premises.

Safety Control of Live Food

Animals

The Veterinary Public Health Section (VPHS) is mainly responsible for import control and conducting surveillance programmes on those live



本署檢查每批進口本港供市民食用的牲口，確保牲口來自註冊農場和沒有臨床病徵。

Every consignment of animals imported into Hong Kong for human consumption will be inspected to ensure that they come from registered farms and have no clinical signs of disease.

定期訪問內地的註冊農場，確保農場遵守良好的飼養守則。年內，進口本港的活雞、鴨、鵝及其他家禽達3 300萬隻，禽畜公共衛生組人員在各管制站為這些禽畜進行檢驗和檢疫工作。

二〇〇一年經檢驗的進口食用家禽及測試的血液樣本數目

家禽類別	進口家禽數目	測試血液樣本數目	經核實的動物衛生證明書數目
雞及其他家禽	33 205 775	229 108	15 760
水禽(鴨和鵝)	221 875	6 420	446



禽畜公共衛生組負責多項重要工作，其中一項是檢驗所有供本港市民食用的家禽，並抽樣進行H5禽流感受感血液測試。One of the substantial tasks of the Veterinary Public Health Section is to inspect all food poultry supplied to Hong Kong and have their blood samples tested at random for avian influenza H5.

二〇〇一年經檢驗的進口食用牲口數目

牲口類別	經檢驗的牲口數目	經核實的動物衛生證明書數目
豬	1 842 155	29 034
牛	50 468	3 710
羊	4 262	42

二〇〇一年測試乙類促效劑的豬隻尿液樣本數目

為測試乙類促效劑而抽取的豬隻尿液樣本數目	85 318
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二〇〇一年五月，本港再次爆發致病率高的禽流感。為了加強防範，本署實施每月「休市清潔日」計劃，確保家禽零售攤檔徹底清洗和消毒。

年內實施的《公眾衛生(動物及禽鳥)(化學物殘餘)規例》(第139章)，旨在更有效地管制使用禽畜化學物飼養食用牲口。新規例禁止使用某些

food animals with public health significance. Since the health status of food animals may have direct impact on public health, the task of VPHS is substantial.

To implement the concept of "feed to table", veterinary staff pay visits to registered livestock farms in the Mainland to ensure that good husbandry practices are in place. In 2001, 33 million live chickens, ducks, geese and other poultry were imported into Hong Kong. Staff of VPHS performed quarantine and inspection on these animals at various entry points.



本署人員蒐集豬隻尿液樣本，測試是否含有乙類促效劑(一般稱為鹽酸克倫特羅)。

For the testing of beta-agonists, which is commonly known as clenbuterol, pig urine samples are collected and screened.

No. of imported food poultry inspected and blood samples tested in 2001

Type of poultry	No. of poultry imported	No. of blood samples tested	No. of animal health certificates verified
Chickens and other poultry	33 205 775	229 108	15 760
Waterfowl (Ducks & Geese)	221 875	6 420	446

No. of imported food animals inspected in 2001

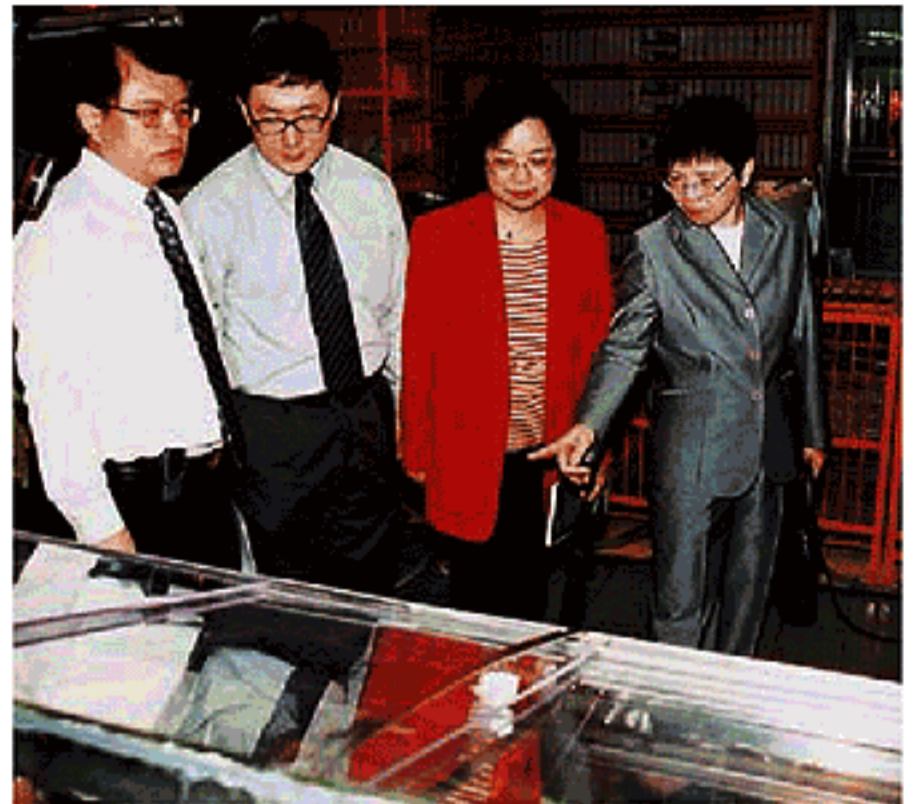
Type of animal	No. of animals inspected	No. of animal health certificates verified
Pigs	1 842 155	29 034
Cattle	50 468	3 710
Goats	4 262	42

No. of pig urine samples collected for testing of beta-agonists in 2001

No. of pig urine samples taken for testing of beta-agonists	85 318
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為保障市民的健康，本署自七月起在家禽零售檔推行每月一次的「休市清潔日」，讓檔戶徹底清潔檔位和消毒。
To safeguard public health, a monthly "rest day" for poultry retail outlets has been implemented since July so that stall owners can cleanse and disinfect stalls thoroughly.



五月發生禽流感，本署於是在家禽零售檔進行大規模的銷毀活家禽行動，以遏止疾病傳播。

Following the outbreak of avian influenza in May, the Department carries out a large-scale depopulation of live poultry at retail outlets to curb the spread of the disease.

化學物(包括鹽酸克倫特羅)，並限制食用牲口體內某些抗生素的殘餘含量。為便於實施，每批進口的食用牲口必須附有合資格獸醫當局發出的官方動物衛生證明書，以及加上識別記號，方便追查。

此外，本署亦從零售及批發市場收集了455個珊瑚魚的樣本，化驗雪卡毒含量。各進口商及漁民都收到有關雪卡毒事故及新養殖區的資料，獲悉捕魚區的位置及須特別留意的品種。本署定期與業界接觸，以便在有需要時追查珊瑚魚的來源。

Hong Kong had a second highly pathogenic avian influenza outbreak in May 2001. To better prevent further attacks, the Department has put in place a monthly "rest day" programme in order to ensure thorough cleansing and disinfection of poultry retail outlets.

In 2001, the Public Health (Animals and Birds) (Chemical Residues) Regulation (Cap. 139) was introduced to enhance effectiveness in the control of use of veterinary chemicals in food animals. The new regulation prohibits the use of certain chemicals including clenbuterol and restricts the residue levels of a number of antibiotics in food animals. To facilitate implementation, every consignment of imported food animals must be

在動物產品出口方面，本署共簽發61份獸醫衛生證明書。這些總值達3,600萬港元的動物產品，包括冷藏點心、雞粉及月餅，輸往歐盟國家、澳洲、加拿大及美國。

防治蟲鼠

本署是政府的防治蟲鼠顧問。在防治影響公眾衛生的蟲鼠方面，本署採用綜合防治方法，除使用有效的除害劑外，也同樣重視不斷改善環境衛生。作為防治蟲鼠的專業部門，本署經常改良防治蟲鼠的方法和技術，並密切留意世界衛生組織的建議。本署與業界緊密合作，並為他們提供專業支援和意見。

控制媒傳疾病

本署與衛生署及漁農自然護理署緊密合作，負責預防及控制媒傳疾病。

每當獲悉發生媒傳疾病時，本署會立即展開調查，並採取適當措施，防治病媒。

防治蟲鼠計劃

瘧疾、登革熱、鼠疫、斑疹傷寒及漢坦病等媒傳疾病，仍然威脅本港市民的健康。在二〇〇一年，登革熱尤其令人關注。

滅蚊運動

由於登革熱可能從鄰近地區傳入，本港必須提高警覺。二〇〇一年的滅蚊運動分兩期進行，對付在本地常見的傳播登革熱病媒白紋伊蚊，白紋伊蚊的數目因而大幅減少。不過，要確保登革熱不會在本港肆虐，市民仍須時刻提高警覺。本署會繼續致

accompanied by an official animal health certificate from a competent veterinary authority and with identification marks so as to enable tracing back.

Besides, 455 samples of coral fish were collected from retail and wholesale markets for ciguatera analysis. Information regarding ciguatera outbreaks and new harvesting zones was sent to importers and fishermen advising them of fishing areas and species which warranted special attention. Regular contacts are maintained with the trade to facilitate the tracing of coral fish consignments whenever necessary.

As for the export of animal products, 61 veterinary health certificates were issued. The total value of such products amount to HK\$36 million for frozen dim sum, chicken powder and moon cakes to European Union countries, Australia, Canada, and the United States.

Pest Control

The Department is the Government's advisor on pest control. In the control of pests of public health importance, the Department adopts an integrated approach, putting equal emphasis on effective use of pesticides and continuous improvement of environmental hygiene. As a centre of expertise on pest control matters, the Department regularly updates its control methodologies and technologies, making reference to the



消除積水和清理棄置容器，是杜絕蚊蟲滋生的主要方法之一。
Removal of stagnant water and abandoned containers is one of the key measures to eliminate breeding places for mosquitoes.

力清除蚊子滋生的地方，特別是胡亂棄置的容器。此外，本署會對任由蚊子在其處所滋生的人士採取法律行動。

滅蚊工作

巡查次數	發現蚊子滋生地方的數目	發出警告信的數目	發出傳票的數目
87 636	26 655	457	351

此外，本署也有防治計劃，對付傳播瘧疾的蚊子，包括在647條溪澗進行防治工作。本署按照政府的政策，於二〇〇一年年底把一些溪澗預防瘧疾傳播的工作外判給承辦商，俾能更善用資源。



為防止及控制傳染媒介滋生，本署在媒介可能滋生的地方施放除害劑。

To prevent and control the breeding of disease-carrying insects, pesticides are applied in potential breeding places.

滅鼠運動

本署繼續致力防治鼠患，遏止鼠隻在街市大廈及建築地盤出沒。年內，本署在推行二〇〇〇至〇一年度滅鼠運動期間，舉辦了專題講座、展覽等不同形式的活動，備受傳媒及市民關注。滅鼠運動分鞏固期及深化期進行，其間共收集到10 834隻老鼠。本署又定期巡查和進行滅鼠工

WHO's latest recommendations. The Department works in close partnership with the trade and provides them with professional support and advice.

Management of Vector-borne Disease

Working closely with the Department of Health and Department of Agriculture, Fisheries and Conservation, the Department serves as an executive arm in the prevention and control of vector-borne diseases.

Upon notification of vector-borne disease, investigation is initiated immediately, followed by appropriate vector control measures.

Control Programmes

Vector-borne diseases including malaria, dengue fever, plague, urban typhus and hantaan disease continue to pose threats to Hong Kong. Of particular concern in 2001 was the threat of dengue fever.

Anti-mosquito Campaign

The HKSAR was put on the alert, with threats of dengue fever being imported from neighbouring areas. With the launch of the Anti-mosquito Campaign 2001, conducted in two phases, the population of *Aedes albopictus*, a prevalent local vector able to transmit dengue fever, was markedly reduced. However, the community need to remain vigilant, as Hong Kong is vulnerable to the spread of dengue fever. The Department will continue placing emphasis on eliminating breeding places for mosquitoes, particularly containers disposed of improperly. For those who allow mosquitoes to breed in their premises, legal action will be taken.

Mosquito control work

No. of inspections made	No. of mosquito breeding places found	No. of warning letters issued	No. of summonses taken out
87 636	26 655	457	351

In addition, a control programme has been put in place against malaria transmissible mosquitoes, covering a total of 647 streams. In line with the Government's policy, malaria prevention work on some streams were contracted out in late 2001 for better use of resources.

作，以控制鼠患問題。年內，本署在58 724處地點放置毒餌和設置了3 247個捕鼠器，共消滅了48 944隻老鼠。

其他防治計劃

除防治蚊子和老鼠外，本署也提供滅蟲服務，防治蒼蠅、蚤、蟎、蟑螂和蟬等傳播疾病的害蟲。本署派員巡視垃圾收集站、後巷及其他有問題的地點，噴灑殺蟲劑和清除招惹蒼蠅的物品。此外，本署也會在接獲投訴後，消滅黃蜂。



除杜絕鼠患的工作外，公民教育是每年一度滅鼠運動最重要的一環。
Apart from disinfection operations, public education is the cornerstone of the annual anti-rodent campaign.

防治蟲鼠組人員定期巡視公眾地方，施放毒餌，杜絕鼠患。
Pest control staff inspect public places at regular intervals and lay poison baits to tackle the rodent problem.





本署迅速消滅滋擾市民的黄蜂。
The Department takes prompt action to knock down wasps which cause nuisance to the public.

消滅有害節足動物工作

	有害節足動物						
	蒼蠅	蚤	黃蜂	蟻	蜂	蠅	其他
使用除害劑 滅蟲次數	59 638	2 421	5 142	0	115	259	154

風險評估與監察

本署推行風險評估計劃，以監察貨運碼頭及貨倉的鼠患，並在全港地方密切留意可傳播登革熱及瘧疾的蚊患問題。

海旁鼠疫監察工作

鼠蚤指數		收集到的老鼠數目		在貨運碼頭及貨倉進行調查的次數
昂船洲公眾貨物裝卸區	灣仔公眾貨物裝卸區	昂船洲公眾貨物裝卸區	灣仔公眾貨物裝卸區	
1.44	1.62	34	49	690

本署進行鼠蚤調查，以評估鼠疫傳染給人类的風險。年內，本署選定了批發市場作為調查目標。

在街市大廈內進行的鼠蚤調查

進行鼠蚤調查的批發市場數目	鼠蚤指數	收集到的老鼠數目
2	0.31	22

註：世界衛生組織指出，凡鼠蚤指數高於1的地區，表示該地區有潛在危險，鼠疫傳染給人的機會增加。

During the year, the Department laid poison baits at 58 724 points and 3 247 traps, disposing of 48 944 rodents.

Other Control Programmes

Apart from mosquitoes and rats, the Department also provides disinfection services to control other pests that can spread diseases such as flies, fleas, mites, cockroaches and ticks. Staff are deployed to patrol refuse collection points, rear lanes and other trouble spots to spray insecticides and remove items attracting flies. The Department also provides services on the knocking down of wasps upon the receipt of complaints.

Disinfections of arthropod pests

	Arthropod pest						
	Flies	Fleas	Wasps	Mites	Biting midges	Cockroaches	Others
No. of disinfection operations by using pesticide	59 638	2 421	5 142	0	115	259	154

Risk Assessment and Surveillance

Risk assessment programmes have been put in place to monitor rodent population in wharves and godowns; and to monitor infestation of dengue and malaria transmissible mosquitoes throughout the HKSAR.

Waterfront plague surveillance

Rat-flea Index		No. of rodents collected		No. of surveys at wharves and godowns
Stonecutters Island Public Cargo Working Area	Wan Chai Public Cargo Working Area	Stonecutters Island Public Cargo Working Area	Wan Chai Public Cargo Working Area	
1.44	1.62	34	49	690

本港的國際機場以客量龐大和繁忙著稱。為確保機場沒有登革熱和鼠疫病媒，本署已按照國際衛生規例的規定，在香港國際機場設立多個監測站。二〇〇一年的監測數字顯示，這些病媒受到控制。

機場病媒監察工作

鼠蚤指數	收集到的老鼠數目	蚊子調查次數	發出勸誡信的數目
0.00	1	735	95

To assess the risk of plague transmission, studies have been carried out to assess the rat-flea situation. During the year, wholesale markets were selected for study.

Rat-flea survey at wholesale markets

No. of wholesale markets surveyed	Rat-flea Index	No. of rodents collected
2	0.31	22

Remarks: It has been reported from the World Health Organisation that Rat-flea Index greater than 1 represents a potentially dangerous situation with respect to increase plague risk for human.

Hong Kong is renowned for its vibrant international airport. To ensure that the airport is free from dengue fever and plague vectors, and in accordance with international health regulations, monitoring stations have been set up in the airport at Chek Lap Kok. Monitoring figures in 2001 demonstrated the effective control of these vectors.

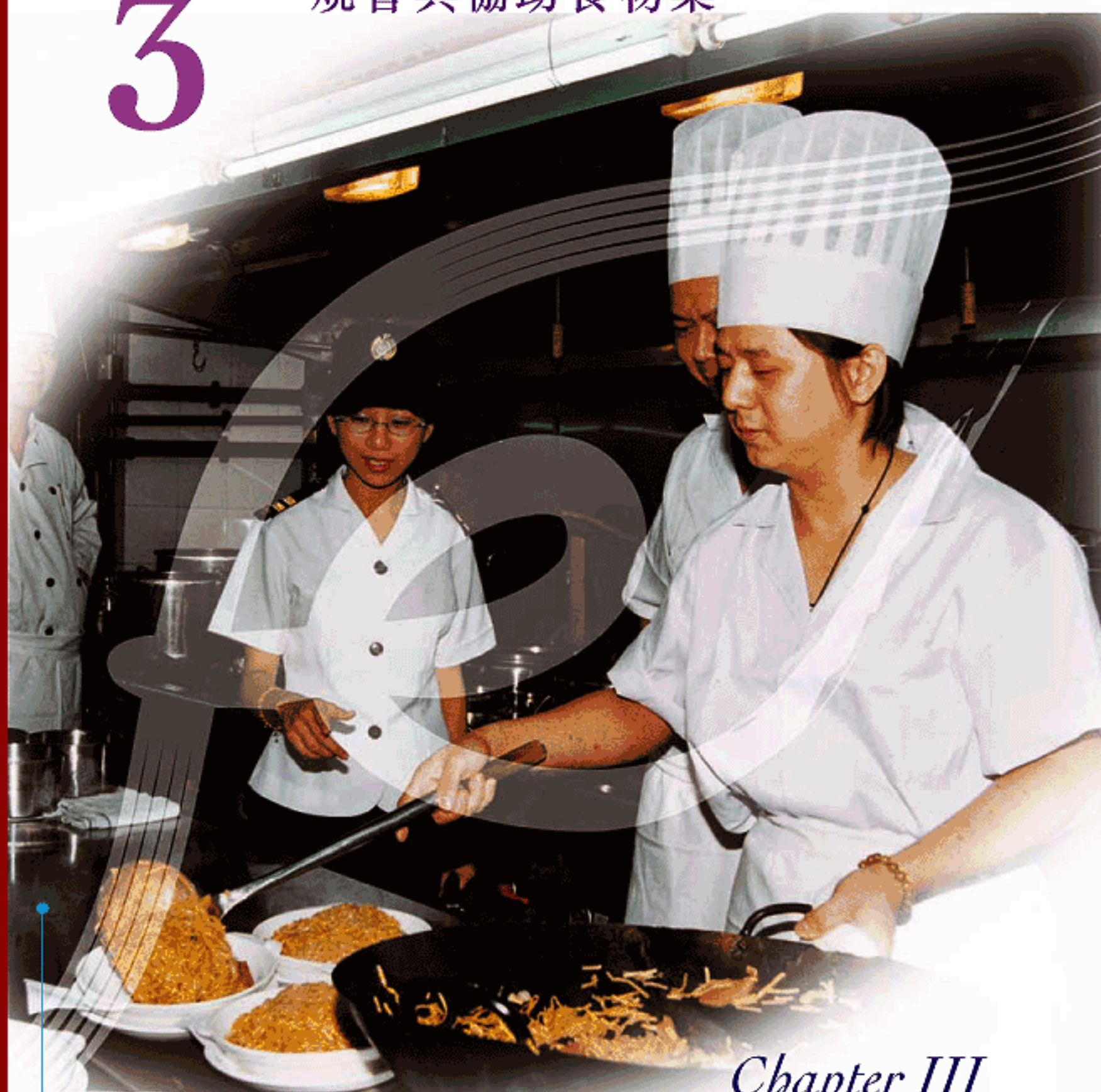
Airport disease vectors surveillance

Rat-flea Index	No. of rodents collected	No. of mosquito surveys	No. of advisory letters issued
0.00	1	735	95

第三章

3

規管與協助食物業



Chapter III

Regulator and Facilitator of the Food Trade

衛生督察例行及突擊巡查持牌食肆，以確保食肆符合衛生標準和法例規定。

Routine and surprise inspections to licensed food premises are conducted to ensure operators observe hygiene standards and comply with legal requirements.



食物環境衛生署是香港特別行政區食物業及某些行業的發牌當局。

The Food and Environmental Hygiene Department is the licensing authority of food businesses and certain trades in the HKSAR.

發牌工作

食肆、食物製造廠、新鮮糧食店、烘製麵包餅食店、工廠食堂、燒味及滷味店、冰凍甜點製造廠、奶品廠和凍房等均須向本署申領牌照。此外，本署又簽發許可證予售賣限制出售食物的店鋪，如冰凍甜點、奶類、非瓶裝飲料、涼茶、切開售賣的水果、壽司及刺身、不經烹煮而食用的蠔和肉類，以及經售賣機出售的食物等。

食物業處所須符合法例所訂明的安全及衛生標準，才會獲簽發牌照。

劇院、戲院和娛樂遊戲機中心等公眾娛樂場所，以及商營浴室、私家泳池、殯儀館、殮葬商、屠房和厭惡性行業均須申領行業牌照。

暫准牌照

為協助食物業盡早啟業，本署推行暫准牌照制度。根據這個制度，本署會向已符合各項衛生、樓宇及消防安全等重要規定的處所簽發暫准食物業牌照。暫准牌照的有效期限為六個月，在此期間，持牌人須符合所有未辦妥的規定，才能獲簽發正式牌照。

Licensing

Restaurants, food factories, fresh provision shops, bakeries, factory canteens, siu mei and lo mei shops, frozen confection factories, milk factories and cold stores, and so on are all required to obtain licences from the Department. It also issues permits for the sale of restricted foods such as frozen confections, milk, non-bottled drinks, Chinese herb tea, cut fruit, sushi and sashimi, oysters and meat to be eaten raw, and food sold from vending machines.

Licences are only issued to food premises if they conform to the prescribed safety and hygiene standards laid down by law.

Trade licences are required for operating places of public entertainment, such as theatres, cinemas and entertainment machine centres, as well as commercial bathhouses, private swimming pools, funeral parlours, undertakers, slaughterhouses and offensive trades.



食肆牌照資源中心及食物業暫准牌照發處於二〇〇一年三月正式啟用，為申請食物業牌照人士提供簡便的「一站式」服務。

The Restaurant Licensing Resource Centre and the Provisional Food Business Licences Issue Office, officially opened in March 2001, offer user-friendly and one-stop services to applicants of food business licences.

二〇〇一年，本署共接獲1 974宗食物業暫准牌照的申請，並發出1 501個暫准牌照。由二〇〇〇年四月開始，本署簡化發牌程序，由一名個案經理負責統籌，本署並制定新的服務承諾，縮短簽發牌照所需時間。二〇〇〇年，本署開設食肆牌照資源中心，協助申領牌照的人士。本署並於二〇〇一年一月設立新的繳費處，在櫃台簽發暫准牌照，提供方便營商的牌照服務，簽發暫准牌照所需時間由七個工作天減至在一小時內辦妥。牌照申請人只需提交發牌規定辦妥通知，以及出示必備的符合規定證明書，便可在食物業暫准牌照簽發處的櫃台領取暫准牌照。

已處理的牌照申請及簽發的牌照

年內，本署共接獲及處理2 302宗食物業牌照(包括1 046宗食肆牌照)申請、1 589宗售賣限制出售食物許可證申請、925宗公眾娛樂場所牌照申請及51宗其他行業牌照申請。負責處理牌照申請的三個牌照辦事處，分別設於港島、九龍和新界。

本署亦發牌子五間戲院、七間娛樂遊戲機中心、七間商營浴室、39個私家泳池和四名殮葬商。



本署自二〇〇〇年起與消防處及屋宇署推行的暫准牌照制度，深受食物業人士歡迎，並於工商服務業推廣處舉辦的二〇〇一年「方便營商獎勵計劃」中獲獎。

The provisional licensing system, a project the Department jointly implements with the Fire Services Department and the Buildings Department since 2000, has been well-received by the food trade. The project also wins an award in the Helping Business Awards Scheme organised by the Business and Services Promotion Unit in 2001.

Provisional Licence

To facilitate the early set up of food business, we operate a provisional licensing system. Under this system, the Department issues a provisional food business licence to premises which have satisfied all essential health, building and fire safety requirements. A provisional licence is valid for six months, during which the licensee completes all outstanding requirements for the issue of a full licence.

In 2001, 1 974 applications for provisional food business licences were received, and 1 501 were issued. A streamlined procedure has been introduced since April 2000, whereby a case manager coordinates the licensing process and new performance pledges with reduced completion time have been set. In 2000 a Restaurant Licensing Resource Centre was also opened to assist applicants. A more business-friendly licensing service was commissioned in January 2001 when a new shroff office was set up to issue provisional licences over the



食肆牌照資源中心位於深水埗區，交通便利。申請食物業牌照的人士可在那裏取得有用的資料及獲得協助。

Applicants of food business licences can obtain useful information and assistance at the conveniently located Restaurant Licensing Resource Centre in Sham Shui Po.

簽發酒牌

酒牌局於二〇〇〇年一月一日成立，是獨立的法定機構。擬售賣酒類飲品的人士，須先向該局申領酒牌。

酒牌局通常每兩星期舉行兩次會議，處理有爭議的申請個案。該局行使法例賦予的權力，定期檢討與發牌和監管領有酒牌處所有關的政策。該局的行政及文書支援，由本署人員提供。

對於沒有爭議的新領酒牌、酒牌續期、轉讓及修訂等申請，酒牌局把批准申請的權力，轉授予本署署長、副署長(環境衛生)、助理署長(行動)及酒牌局秘書。

年內，酒牌局收到658宗酒牌及會社酒牌申請，並簽發了710個新酒牌及會社酒牌。此外，4 567個酒牌及會社酒牌獲准續期。

酒牌局定期舉辦酒牌事務研討會，加深申請人和持牌人對法律責任及妥善管理處所的責任的認識。年內，該局為464名酒牌申請人及持牌人舉辦了12個研討會。

counter. The issuing time for provisional licences has since been reduced from seven working days to within one hour. On filing report of compliance and production of the requisite certificates of compliance, a licence applicant may obtain a provisional licence over the counter from the Provisional Food Business Licences Issue Office.

Licences Processed and Issued

During the year, the Department received and processed 2 302 applications for food business licences (including 1 046 for restaurant licences), 1 589 applications for restricted food permits, 925 applications for places of public entertainment licences, and 51 applications for other trade licences. Licence applications are handled by three licensing offices located on Hong Kong Island, in Kowloon and in the New Territories.

The Department also licensed five cinemas, seven entertainment machine centres, seven commercial bathhouses, 39 private swimming pools and four undertakers.

Liquor Licensing

To sell liquor, a licence is required from the Liquor Licensing Board (the Board), an independent statutory body established on January 1, 2000.

Staff from the Department provide executive and secretarial support to the Board, which normally meets twice every two weeks to deal with contested cases. The Board regularly reviews the policy governing the issue of licences and the control of licensed premises in exercise of its powers under the law.

The Board has delegated its power of approving non-contested



酒牌局定期開會，審議受到爭議的售酒申請。

The Liquor Licensing Board meets regularly to vet contested applications for sale or supply of liquor for consumption to ensure the premises have the appropriate permits.



衛生督察在巡查持牌食物業處所時，會就個別情況向發辦者提供保持食物衛生的建議。
Health inspectors will advise licensed food operators on ways to safeguard food hygiene during inspections.

巡查工作

為確保持牌食物業處所遵守各項發牌及持牌條件，並符合法例訂明的衛生標準，衛生督察定期巡視和檢查這些處所。衛生督察除日常巡查外，亦進行突擊巡查和正式巡查。至於電影院、商營浴室及私家泳池等獲發行業牌照的處所，衛生督察也會定期巡查。

根據現行的選擇視察制度，本署按持牌食物業處所過去的衛生情況紀錄，訂定不同的巡查次數，以便更頻密巡查衛生水平較低的處所。本署檢討了上述制度，認為應在巡查時加強檢視食物安全的問題，並向食肆經營者提供更多衛生教育。本署因而於二〇〇一年一月發表公眾諮詢文件，建議把食店/食物工場分類列入不同的風險組別，每個組別的巡查次數各有不同，並在巡查時採用評分制度，令巡查制度更為公平及更具透明度。諮詢期於七月三十一日屆滿，本署共收到

applications for new issues, renewals, transfers and amendments to the Director, Deputy Director (Environmental Hygiene), Assistant Directors (Operations) of the Department and the Secretary of the Board.

During the year, a total of 658 applications for liquor and club liquor licences were received and 710 new licences were granted. A total of 4 567 liquor and club liquor licences were renewed.

The Board regularly arranges seminars on liquor licensing with a view to enhancing the knowledge of applicants and licensees of their legal liabilities and the responsibilities for the proper management of their premises. In 2001, 12 such sessions were organised for 464 liquor licence applicants and licensees.

Inspections

To ensure that licensed food premises comply with the requirements, conditions and hygiene standards prescribed under the law, health inspectors perform regular inspections and checks. In addition to routine inspections,



本署不時對違例販賣熟食及並未將小食蓋好的商販採取突擊行動，以保障市民健康免受危害。

Blitz operations against illegal cooked food activities and uncovered snacks are mounted from time to time to protect the public from health hazards.

75份意見書。本署會根據收集所得的意見，檢討現行的視察制度。

執法工作

食物業經營者如違反公眾衛生法例會被檢控。如繼續違例，牌照可能會根據違例記分制遭暫時吊銷或取消。此外，本署嚴厲對付無牌食物業處所，檢控違例者，並即時拘捕屢犯者，以及申請封閉他們經營的處所。

為了更有效對付無牌及衛生情況欠佳的食物業處所，本署已要求立法會支持修訂法例，以訂立迅速有效的機制，封閉無牌經營食物業或對市民健康構成即時危險的食物業處所。

surprise inspections and formal inspections are conducted. Premises issued with trade licences, such as cinemas, commercial bathhouses and private swimming pools, are also regularly checked.

Under the current Selective Inspection System, licensed food premises are inspected at different frequencies according to their past hygiene record. The system aims to direct inspection resources towards those premises with lower hygiene standards. The Department has reviewed the system and considered that there is room for strengthening the food safety aspects in inspections and providing more health education to restaurateurs. In this regard, a consultation paper was published in January for public consultation. The paper proposes to categorise food establishments into different risk groups of varying inspection frequencies and to conduct inspections on the basis of a scoring system to enhance fairness and transparency. The consultation ended on July 31, with a total of 75 submissions received. The current inspection system will be reviewed in the light of the views collected.

Law Enforcement

Food business operators who breach the public health law face prosecution. They will face the risk of having their licences suspended or cancelled under a Demerit Points System if they continue to violate the law. The

二〇〇一年對持牌及無牌食物業處所採取執法行動的統計數字

持牌食物業處所	
持牌食物業處所數目	17 654
視察次數	403 408
檢控宗數	4 411
按照違例記分制遭暫時吊銷牌照的數目	288
按照違例記分制遭取消牌照的數目	2
無牌食物業處所	
正在申領牌照的無牌食物業處所數目	1 654
並無申領牌照的無牌食物業處所數目	352
檢控宗數	2 818
即時拘控一	
掃蕩次數	579
被捕人數	260
期間發出禁制令的數目	303
期間發出封閉令的數目	0

本署在二〇〇一年對非法燒臘工場採取了36次掃蕩行動，拘控了22人，並檢獲16 076公斤製成品及10 577公斤生肉。

屠房

香港的鮮肉(即牛肉、豬肉和羊肉)由位於上水、荃灣和長洲的三間私營屠房供應。本署負責監管持牌屠房順利運作，以及遏止非法屠宰活動。

本署須保障市民的健康，因此，在持牌屠房屠宰的牲口，在屠宰前及屠宰後都要檢驗，以確

Department also cracks down on unlicensed food businesses by taking out prosecutions and, for persistent offenders, by summary arrest and applying for closure of their premises.

To more effectively tackle unlicensed and unhygienic food businesses, the Department has sought the support of the Legislature for legislative amendments to provide for a quick and effective mechanism to close premises where unlicensed food business is conducted or where an immediate health hazard is posed to the public.

Statistics on enforcement actions against licensed and unlicensed food premises in 2001

Licensed food premises	
No. of licensed food premises	17 654
No. of inspections	403 408
No. of prosecutions	4 411
No. of suspension of licence under Demerit Points System	288
No. of cancellation of licence under Demerit Points System	2
Unlicensed food premises	
No. of unlicensed food premises under application for licence	1 654
No. of unlicensed food premises not under application for licence	352
No. of prosecutions	2 818
Summary arrests -	
No. of raids carried out	579
No. of persons arrested	260
No. of Prohibition Orders granted during the period	303
No. of Closure Orders granted during the period	0

The Department also mounted 36 operations against unlicensed meat roasting factories in 2001, resulting in 22 persons arrested, 16 076 kilograms of roasted meat and 10 577 kilograms of raw meat seized.

Slaughterhouses

In Hong Kong, fresh meat (i.e. beef, pork and mutton) is supplied by three privately operated slaughterhouses. They are located in Sheung Shui, Tsuen Wan and on Cheung Chau. The Department is tasked with monitoring and overseeing the smooth operation of the licensed slaughterhouses and combating illegal slaughtering activities.

To fulfil the Department's role in protecting public health, all animals admitted to licensed slaughterhouses for slaughtering are subject to both ante-mortem and post-mortem inspections. This is to ensure meat is fit for human consumption before release for sale at markets. Meanwhile, staff mounted 153 operations in the year on illegal slaughterhouses, resulting in 13



本署人員在上水屠房檢驗生肉的情況：生肉必須經過檢驗，才可在市場出售。

Staff of the Department inspect meat at the Sheung Shui Slaughterhouse before it is released for sale at markets.



本署繼續銳意打擊非法屠場和無牌燒臘工場。除突擊巡查外，本署年內進行了超過180次掃蕩行動，打擊這些非法活動。
The Department continues its efforts in cracking down on illegal slaughtering and meat roasting activities. Apart from conducting surprise inspections, over 180 operations are mounted in the year to combat such illegal activities.

保市場售賣的肉類適宜人類食用。年內，本署對非法屠房採取了153次掃蕩行動，檢控了13人，並檢獲13 185公斤豬肉、豬隻屠體及生豬。本署亦對新鮮糧食店及街市肉檔進行了11 702次突擊巡查，以查核所售賣的肉類是否來自未經核准的來源，結果檢控三人。

本署也確保屠房使用裝有空調設備的密封式車輛，運送肉類往零售店鋪，以提高肉類衛生水平。

prosecutions and the seizure of 13 185 kilograms of pork, pig carcasses and live pigs. They also conducted 11 702 surprise visits to fresh provision shops and meat stalls to check if meat from unapproved sources was being sold. Their action resulted in three prosecutions.



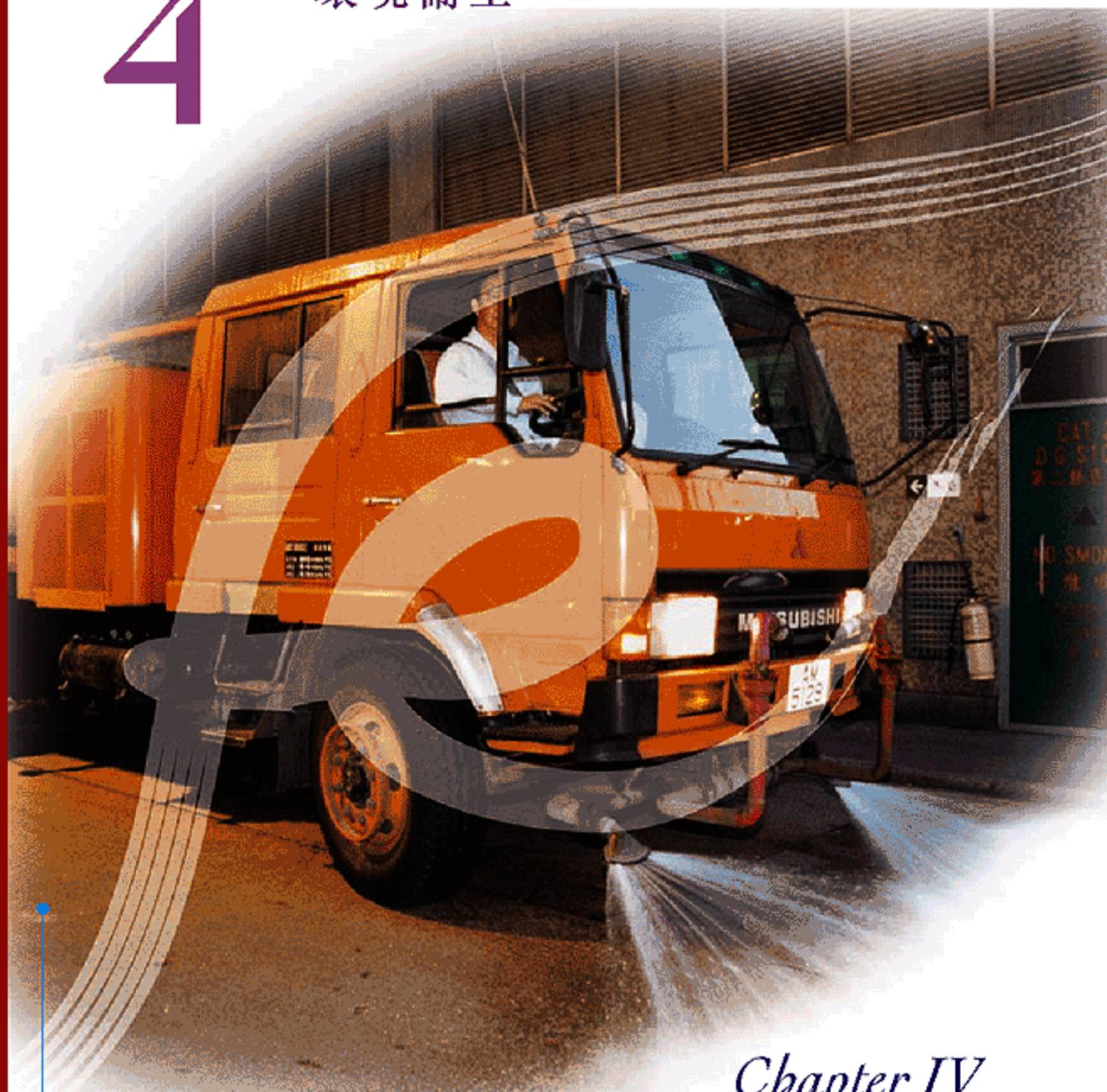
The Department also ensures that enclosed type vehicles with air-conditioning device are used for transporting meat to retail outlets to enhance meat hygiene.

檢驗零售店出售的肉類，主要是防止店鋪售賣非法來源的肉類。
Inspection of meat in retail outlets is an important task to prevent the sale of meat from unapproved sources.

第四章

4

環境衛生



Chapter IV

Environmental Hygiene

本署共有65輛洗街車，提供快捷有效的街道潔淨服務，保持地方清潔。

With a fleet of 65 street washing vehicles, the Department provides efficient and effective street cleansing services to keep places clean.

本署其中一項主要職責，是為香港市民保持居住環境清潔衛生。本署在這方面提供的服務，包括清潔街道、收集垃圾、提供公廁、公眾街市和火葬場，以及管理小販。

Maintaining a clean and hygienic living environment for the people of Hong Kong is one of the Department's key responsibilities. The range of services it provides in this respect covers street cleansing, waste collection, the provision of toilets, public markets and crematoria, and hawker management.

清潔街道

本署約有5 300名潔淨工人，負責每天清掃及清洗全港街道、收集垃圾，以及管理公廁、公眾浴室和垃圾收集站。

要保持市容整潔就必須清掃街道。清掃工人從清晨到晚上工作。清掃街道的次數由每天一次至八次不等，不分晝夜，視乎個別地區的需要而定。主要的商業區和旅遊地點的街道，每天約清掃四次至八次。

由二〇〇一年十一月開始，本署針對地區的環境衛生問題，推行多項新的清潔措施，包括調派長駐清潔值勤員在繁忙地點即時清掃街道上的垃圾、清除非法張貼的招貼或海報，以及派遣流動潔淨隊清理衛生黑點。

除人手清掃街道外，本署還使用30輛

Street Cleansing

A departmental workforce of about 5 300 staff takes up the daily task of sweeping and washing streets, collecting waste and managing public toilets, public bathhouses and waste collection points.

Street sweeping is an essential part of keeping the city clean. Sweepers can be seen working from daybreak until late evening. The frequency of sweeping depends on the need in a particular area, and ranges from once a day to eight times a day round the clock. In the main commercial and tourist areas, streets are swept about four to eight times a day.

A series of new cleansing initiatives addressing district concerns have been implemented since November 2001 which include provision of static cleaners at busy spots for the instantaneous removal of litter on streets, removal of illegal bills or posters, and roving cleansing teams for clearing hygiene blackspots.

Complementing manual sweeping are 30 mechanical sweepers used to cleanse highways, flyovers, central



本署負責清掃全港每個角落，以保持香港清潔。
Street sweeping service is provided at every corner of the city to maintain cleanliness.



自十一月起，本署設立的流動潔淨隊，負責處理地區的環境衛生問題，清理後巷等衛生黑點。

To address environmental hygiene problems on a district basis, roving cleansing teams have been introduced since November to clear hygiene blackspots, such as rear lanes.

機動掃街車，清潔公路、天橋、道路中央分隔欄和其他車輛來往頻繁的地區。如有需要，本署會派出特別潔淨隊清理衛生黑點。潔淨隊配備貨車、客貨車和洗街車，可隨時使用，並積極參與大規模行動，清理體積較大的棄置物品，以及清掃工人無法處理的笨重物件。如發生交通意外或天災，他們也須執行緊急清理工作。

本署員工負責清洗街道，保持行人道、小巷、小販區及街頭垃圾收集站清潔。本署共有65輛洗街車，日夜清洗街道。各區的清洗次數各有不同，繁忙大街、街市及小販區每天清洗一次，鄉村道路則在有需要時才清洗。至於交通非常繁忙的主幹道，本署會

dividers and other high-use traffic areas. Special cleansing squads are deployed on a need basis to hygiene blackspots. The squads have lorries, pick-up vans and street-washing vehicles at their disposal and are actively involved in major operations to remove large abandoned articles and bulky items that cannot be handled by street sweepers. They also perform urgent clearances in the event of a traffic accident or natural disaster.



To keep pavements, lanes, hawker areas and on-street refuse collection points clean, street washing is performed by departmental staff. A total of 65 street washing vehicles operate day and night with frequency varies from daily for busy thoroughfares and markets and hawker areas to as

定期清洗街道後巷，令居住環境更為清潔衛生。

Streets and back lanes are regularly washed and scrubbed to achieve a better living environment.



機動清渠車清理公路兩旁和繁忙街道的溝渠。
Mechanical gully emptiers are deployed to clear gullies along highways and busy streets.

用高壓把水噴灑在排水明渠和中央分隔欄處來沖洗。

此外，路邊的溝渠每兩星期以人手清理一次，每次清理後加入滅蚊油，以防蚊子滋生。至於高速公路和天橋上的集水溝隔，本署使用特別設備每六星期清理一次。現時，本署共有27輛機動清渠車。本署通常在午夜過後車輛較少的時候，才派出機動清渠車清渠。

收集垃圾

本署在差不多每個巴士站、主要路口、渡輪碼頭大堂、交通交匯處、地下鐵路及九廣鐵路各站出口，都設有廢屑箱，清倒的次數視乎收集量而定，由每日四至八次不等。本署共設置超過16 000個廢屑箱，還有約420個狗廁和434個狗糞收集箱，方便養狗人士。

為鼓勵市民對本署員工及承辦商的工作表現，以及清倒廢屑箱的次數發表意見，新的廢屑箱上均標示熱線電話號碼2868 0000。

necessary for village roads. For trunk roads with very heavy traffic flows, street flushing is achieved by means of spraying pressurised water on to surface channels and central dividers.

Roadside gullies, meanwhile, are cleared manually every two weeks. Larvicidal oil is added afterwards as a precaution against mosquito breeding. Gully traps on highways and flyovers are cleared once every six weeks with specialised equipment. The Department currently has 27 mechanical gully emptiers, and they are normally employed after midnight when traffic is light.

Refuse Collection

Litter containers provided by the Department can be found at almost every bus stop, major road junction, ferry concourse, transport interchange and Mass Transit Railway/Kowloon Canton Railway exit in Hong Kong. They are emptied at frequency commensurate with usage. They range from four to eight times a day. In total, there are more than 16 000 litter containers, along with about 420 dog latrines and 434 dog excreta collection bins for the convenience of dog owners.

To encourage feedback on the performance of our staff and our contractors and to help determine the frequency of bin emptying, a hotline number 2868 0000 is

從街道和住戶收集到的廢物，隨即運往本署的垃圾收集站。本署共有2 866個垃圾收集站，包括不同的類型，是因應區內的需求和實地環境的限制而設置的，包括158個永久離街垃圾收集站、97個臨時垃圾收集站、810個鄉村式垃圾收集站和1 801個垃圾桶放置處。為進一步改善廢物收集服務，本署計劃興建更多有特別設施的離街垃圾收集站，盡量減少對附近居民造成滋擾。新建的垃圾收集站外型美觀，不會發出臭味，站內裝有水劑滌氣系統、車輛廢氣抽氣系統和高壓噴射清洗器。

本署從公眾垃圾收集站收集住戶廢物，每天最少一次。垃圾收集站的開放時間一般為上午七時至下午三時三十分；繁忙地區的垃圾收集站會開放至晚上十一時三十分。本署的車隊共有387輛垃圾收集車，負責清理各垃圾收集站的廢物。本署現時每天約收集到5 964公噸住戶廢物，其中港島佔1 292公噸，九龍1 889公噸，新界和離島2 783公噸。本署車隊會把這些廢物運往環境保護署管理的廢物轉運站或堆填區處理。

減少廢物

為響應政府的減少廢物綱要計劃(1998-2007)，本署已在993處公共地方及政府轄下場地設置物料回收站，以收集廢紙、鋁罐及膠樽。本署會在新建的垃圾收集站預留地方，設置物料回收站，以便分開收集及貯存可循環再造的物料。

本署收集到的可循環再造物料日益增加，顯見廢物分類回收計劃得到市民的支持。年內，每月收集到可循環再造物料的平均重量，分別為廢紙6 737公斤、鋁罐636公斤及膠樽1 787公斤。

為配合政府推行保護環境及減少廢物產生的環保政策，本署已參與採用翻新輪胎試驗計劃。這項計劃不但減少棄置舊輪胎的數目和減輕汽車維修成本，更能達到減少廢物的目的。初期參與此試驗計劃的車輛只是垃圾收集車，如試驗成功，將會推廣至其他類別的車輛。

printed on all new litter containers.

Once street waste and waste from households has been collected it is taken to any of the network of 2 866 refuse collection points (RCPs). Different types of RCPs are provided to meet local needs and site constraints. They include 158 permanent off-street RCPs, 97 temporary RCPs, 810 village-type RCPs, and 1 801 bin sites. To further improve waste collection services, the Department plans to build more off-street RCPs equipped with features to minimise any environmental nuisance to nearby residents. New RCPs, which are designed to be visually attractive as well as odourless, are equipped with water scrubber systems, vehicle exhaust extraction systems and high pressure water jet cleaners.

Household waste is collected at least once a day at public RCPs, which generally operate from 7 am to 3.30 pm but can stay open up to 11.30 pm in busy areas. Waste collected at RCPs is removed by a fleet of 387 refuse collection vehicles. About 5 964 tonnes of household waste are collected daily - 1 292 tonnes from Hong Kong Island, 1 889 tonnes from Kowloon, and 2 783 tonnes from the New Territories and outlying islands. Waste is then taken to refuse transfer stations or landfills managed by the Environmental Protection Department for disposal.



本署在全港設立超過990個物料回收站，鼓勵市民參與物料循環再造工作。

Over 990 recycling points are provided in the city to encourage the public to take part in waste reduction and recycling.

Waste Reduction

In support of the Government's Waste Reduction Framework Plan 1998-2007, the Department has provided 993 recycling points in public places and government

公廁及公眾浴室

為了改善現有的公廁設施，本署展開公廁翻新計劃。年內，已有64個公廁(38個在市區，26個在新界)的設施得到改善。本署會繼續提高公廁的衛生、安全和舒適水平。現時有256個公廁有免費廁紙供應，本署會把這項服務擴展至所有設有事務員值勤的公廁。

公廁主要設在渡輪碼頭大堂、巴士總站、郊遊地點、旅遊點及其他繁忙地區。由本署負責管理的公廁共有292個，其中99個在港島，67個在九龍，126個在新界及離島。此外，另有583個化糞式廁所設在新界和離島。

現時，本港一些舊區仍有設備不合標準的住宅樓宇。本署在這些地區共設置37個公眾浴室，其中11個在港島，15個在九龍，11個在新界及離島。

venues for the collection of waste paper, aluminium cans and plastic bottles. Space will be reserved in new RCPs to set up a Material Recovery Point for the separate collection and storage of recyclable materials.

The support of the public for this initiative is evidenced by the rise in the number of recyclables collected. During the year, the average weight of recyclable materials collected per month was 6 737 kilograms of waste paper, 636 kilograms of aluminium cans and 1 787 kilograms of plastic bottles.

In response to the Government's initiative on waste reduction and environmental protection, the Department is now exploring the feasibility of using retread tyres for its vehicle fleet. The plan not only aims to reduce the number of used tyres and the maintenance cost of vehicles but also achieves the purpose of waste reduction. In the initial stage, only refuse collection vehicles are selected for trial. If successful, the arrangement will be extended to other types of vehicles.

Public Toilets and Bathhouses

The Department has embarked on a refurbishment programme to upgrade old public toilets. During the year,



公廁改善翻新後，更為舒適衛生。
Public toilets are being upgraded and refurbished with a view to improving hygiene and comfort.





facilities at 64 toilets (38 in the urban area and 26 in the New Territories) were upgraded under the scheme. The Department remains committed to seeing further

improvements in hygiene, safety and comfort. A free toilet paper scheme will be expanded from the present 256 conveniences to all toilets with attendants.

Public toilets are primarily provided at ferry concourses, bus termini, picnic areas, tourist spots and other busy areas. Altogether, 292 public toilets are managed by the Department - 99 on Hong Kong Island, 67 in Kowloon, and 126 in the New Territories and on outlying islands. In addition, there are 583 aqua privies in the New Territories and on outlying islands.

Public bathhouses, meanwhile, are provided in some older districts where poor housing accommodation still exists. There are 37 public bathhouses - 11 on Hong Kong Island, 15 in Kowloon and 11 in the New Territories and on outlying islands.

Sanitary Nuisances

The Department deals with environmental nuisances such as dripping air-conditioners, accumulation of refuse, and defective plumbing and consequential water seepage in buildings with the issue of advisory letters and statutory Nuisance Notices.

環境衛生滋擾

如有冷氣機滴水、垃圾堆積，以及因水管損壞而引致樓宇滲水等環境衛生滋擾，本署會向有關人士發出勸誡信和法定妨擾事故通知。

違反清潔法例的行為

本署所有衛生督察、督導及小販管理職系人員，均獲授權向違反清潔法例人士發出傳票。除了日常的執法行動外，本署亦檢舉垃圾蟲。年內，本署向違反清潔法例人士共發出28 720張傳票，罰款總額為1,567萬元。法庭判處的罰款平均為每

宗個案551元。此外，本署向違反清潔法例人士共作出14 172次口頭警告。

立法會於二〇〇一年七月十二日通過《定額罰款(公眾地方潔淨罪行)條例草案》。新法例訂明在公眾地方亂拋垃圾、隨地吐痰、未經准許而展示招貼和海報，以及讓狗糞弄污公眾地方均屬違例罪行。違例人士會被判定額罰款600元。本署及各有關部門已着手準備於二〇〇二年實施定額罰款制度，包括訓練前線員工、開發電腦系統及進行宣傳活動。

小販管理

為貫徹減少街頭販賣活動的政策，本署已停止簽發新的小販牌照，並安排合資格的持牌小販在公眾街市和熟食中心/市場經營。此外，本署又向小販提供優惠，鼓勵他們放棄牌照或遷入上述場所經營。這些措施實施後，持牌小販(包括固定

Litter Offences

All officers of the Health Inspectorate, Supervisory and Hawker Control Grades of the Department are empowered to issue summonses against litter offenders. Apart from the day-to-day enforcement action, anti-littering blitz operations are also conducted. During the year, a total of 28 720 summonses were issued, with offenders fined a total of \$15.67 million. The average fine imposed by the Court was \$551. Another 14 172 verbal warnings were administered to litter offenders.

The Legislative Council passed the Fixed Penalty (Public Cleanliness Offences) Bill on July 12, 2001. The new law covers offences of littering, spitting, unauthorised display of bills and posters as well as dog fouling in public places. Anyone who commits the offences will be liable for a fixed penalty of \$600. The Department and other departments concerned have been preparing for the implementation of the fixed penalty system in 2002, including training front-line staff, developing computer system, and launching publicity programmes.



小販事務隊定期巡查小販檔位和店舖，確保不會阻礙市民。

Hawker control teams inspect hawker stalls and shops regularly to make sure that they do not cause obstruction to the public.

Hawker Management

As part of the Department's policy of reducing street hawking, no new licences are issued and eligible licensed hawkers are being relocated into public markets and cooked food



攤位小販和流動小販) 人數，在二〇〇一年年底已減至8 874名。

年內，共有43名流動小販自願交回牌照，以換取3萬元特惠金或一個空置的固定攤位經營權，或以優惠租金租用一個街市檔位。此外，共有十名熟食檔經營者自願交回牌照，以換取6萬元特惠金，這是本署持續推行購回小販牌照計劃的部分成果。

管理和管制小販的任務，由一支受過訓練的隊伍負責；這支隊伍約有2 600人，編為194支小販事務隊。支援設施包括控制中心和檢獲貨物倉庫。如有需要，警署內會設立小販處理中心，方便辦理檢控被捕小販的手續。

環境衛生人員定期巡視固定攤位，確保小販遵守持牌條件和相關法例。他們又負責管理在街上販賣貨物的流動小販。如有需要，他們會採取執法行動，遏止違例情況。在二〇〇一年，共有3 012宗個案因而被定罪。

本署鑑於當前的經濟狀況，在二〇〇一年十二月修訂了街頭販賣活動的執法策略，採取較容忍的態度對待小販。

公眾街市及熟食中心

設立公眾街市及熟食中心/市場，對改善香港整體環境極為重要。本港現時有81個公眾街市，共14 778個檔位，售賣各種貨品，由新鮮食物至家居用品都有。熟食中心和獨立熟食市場則各有37



前往公眾街市購物是日常生活的一部分。這些街市環境舒適，售賣商品種類繁多，為市民提供一站式的購物服務。

Shopping at public markets, which provide a pleasant environment and a one-stop shop service for a wide range of commodities, is part of our daily life.

centres/markets. In addition, incentives are offered to encourage hawkers either to give up their licences or to move into the above venues. As a result of these measures, the number of licensed hawkers - both fixed-pitch and itinerant - fell to 8 874 by the end of 2001.

During the year, 43 itinerant hawkers voluntarily surrendered their licences in return for either \$30,000 ex-gratia payment or operating a vacant fixed pitch or a market stall at a concessionary rent. Meanwhile, 10 cooked food stall licensees voluntarily surrendered their licences for \$60,000 ex-gratia payment as part of an on-going buy-back scheme.

The management and control of hawkers rests in the hands of a trained staff force of about 2 600, who are assigned to 194 hawker control teams. Support facilities include control centres and seized goods stores. When necessary, hawker-handling centres are set up in police stations to facilitate charging formalities of arrested hawkers.



本署轄下的熟食中心，交通便利，供應不同類型的食物。
The public can enjoy different types of foods at conveniently located cooked food centres managed by the Department.

個及24個，共1 026個檔位。二〇〇一年四月，柴灣的新街市正式啟用，本署現正籌劃或興建另外四個街市。

本署會盡量在公眾街市及熟食中心/市場裝設空調設施，使營商環境清潔舒適。

所有攤檔均以競投方式租出，檔戶須簽訂租約。根據現行政策，大部分檔戶享有租金減免優惠。本署現正檢討市區和新界因過往做法不同而遺留下來的問題，務求為街市及熟食中心/市場制定精簡劃一的政策。

街市職員每天巡查檔位，確保檔戶遵守租約條文及有關法例。衛生督察則定期視察肉食、家禽、鮮魚和熟食檔，確保檔戶遵守相關的衛生守則和法例，保持食物清潔衛生。如有需要，他們會向違例人士採取執法行動。在二〇〇一年，被定罪的個案共2 350宗。

Environmental hygiene staff inspect fixed pitches regularly to ensure that the licensing conditions and relevant legislative provisions are observed. They also take necessary management actions on itinerant hawkers whenever they are found plying their trade in streets. Where necessary, they take enforcement action to deter irregularities; such action resulted in 3 012 convictions in 2001.

In December, the Department has revised the enforcement strategies against hawking activities by taking a more tolerant approach to hawkers in view of the prevailing economic condition.

Public Markets and Cooked Food Centres/Markets

The provision of public markets and cooked food centres/markets plays an important part in improving the overall environment in Hong Kong. There are 81 public markets, with 14 778 stalls offering commodities ranging from fresh food to household items, and 1 026 stalls in 37 cooked food centres and 24 free-standing cooked food markets. One new market in Chai Wan was opened in April, with another four under planning or construction.

The public markets and cooked food centres/markets will, as far as practicable, be air-conditioned to provide a clean and pleasant trading environment.

All stalls are let through auction, with stallholders entering into a tenancy agreement. Under the existing policy, the majority of stallholders are enjoying a reduction in rent. The legacy of different regional practices is now being reviewed, with a view to creating a streamlined, common set of policies for markets and cooked food centres/markets.



衛生督察巡視街市檔位，檢查檔戶是否遵守衛生守則及租約規定。
Health inspectors visit market stalls to check if stallholders observe hygiene practices and tenancy agreements.

Market staff make daily checks to ensure stallholders observe the relevant provisions in their tenancy agreements and the law. Health inspectorate officers also conduct regular inspections to meat, poultry, fish and cooked food stalls to ensure that the food is clean and wholesome through observance of relevant codes of hygiene practices and legislation. Whenever conditions warrant, they take enforcement action for contravention of relevant legislation. In 2001 there were 2 350 convictions.

墳場及火葬場

本署轄下六個火葬場和11個公眾墳場，提供有效率及莊嚴得體的火葬或土葬服務。此外，本署還負責管理28個私營墳場，並監察其運作。政府的政策是鼓勵市民採用火葬而不選擇土葬。年內，本署為26 937名死者(佔死亡人數百分之八十一)提供火葬服務。八個紀念花園設有137 939個靈灰龕，本署以合理價格售予市民安放骨灰。

在公眾墳場土葬的遺骸，必須在六年後撿掘，然後火化或重葬於金塔墳場。紅磡市立殯儀館設有三個儀式禮堂，免費供死者家屬作「惜別亭」之用。鑑於紅磡市立殯儀館的使用率偏低，而私人殯儀館的需求較高，本署會於二〇〇二年初，把該殯儀館的殯葬服務外判。

由於本港人口老化，以及市民對火葬服務的需求不斷增加，本署現正計劃改善火葬設施。

Cemeteries and Crematoria

The Department provides efficient and dignified cremation or burial services through six crematoria and 11 public cemeteries. It also manages and monitors 28 private cemeteries. It is the Government's policy to promote cremation over burial, and during the year more than 81 per cent of all cadavers - 26 937 - were cremated. Some 137 939 niches are provided at reasonable prices for the storage of ashes in eight Gardens of Remembrance.

After six years, human remains buried in public cemeteries have to be exhumed, to be either cremated or reburied in an urn cemetery. Three service halls in the Hung Hom Public Funeral Parlour are provided at no charge for bereaved families as "farewell pavilions". Owing to the low utilisation rate of the Hung Hom Public Funeral Parlour and the high demand of funeral services, the Department will contract out the funeral services of Hung Hom Public Funeral Parlour in early 2002.

In view of the ageing population and increasing demand for cremation services, plans are in hand to upgrade cremation facilities.



鑽石山火葬場是寧靜莊嚴的安息之所。
The Diamond Hill Crematorium provides a tranquil and solemn rest place for the dead.



新設施

本署已獲得撥款，用以更換葵涌火葬場的四個火化爐。新設施將於在二〇〇二年投入服務。為了提高服務效率，並盡量減少火葬設施對環境的影響，本署會在可行情況下，興建不會影響環境的火葬設施；這類設施可增加火化量和縮短火化時間。本署現正積極計劃更換富山火葬場和鑽石山火葬場的火化爐。

本署已有計劃分期改善火葬場的儀式禮堂。歌連臣角火葬場西式禮堂的翻新工程將會展開。

本署轄下六個公眾火葬場，分別是歌連臣角火葬場、鑽石山火葬場、富山火葬場、和合石火葬場、葵涌火葬場和長洲火葬場。為方便市民預訂該六個公眾火葬場的火化時段，本署於灣仔胡忠大廈和九龍長沙灣政府合署設有預訂辦事處，市民可親自前往該處辦理預訂手續。

New Facilities

Funds have been secured for reprovisioning four existing cremators at the Kwai Chung Crematorium. The new facilities will be commissioned in 2002. Whenever practicable, environmentally friendly facilities with increased capacity and speed for cremation will be introduced to enhance efficiency and minimise environmental nuisances. In this connection, the Department is actively planning for the replacement of cremators at the Fu Shan Crematorium and the Diamond Hill Crematorium.

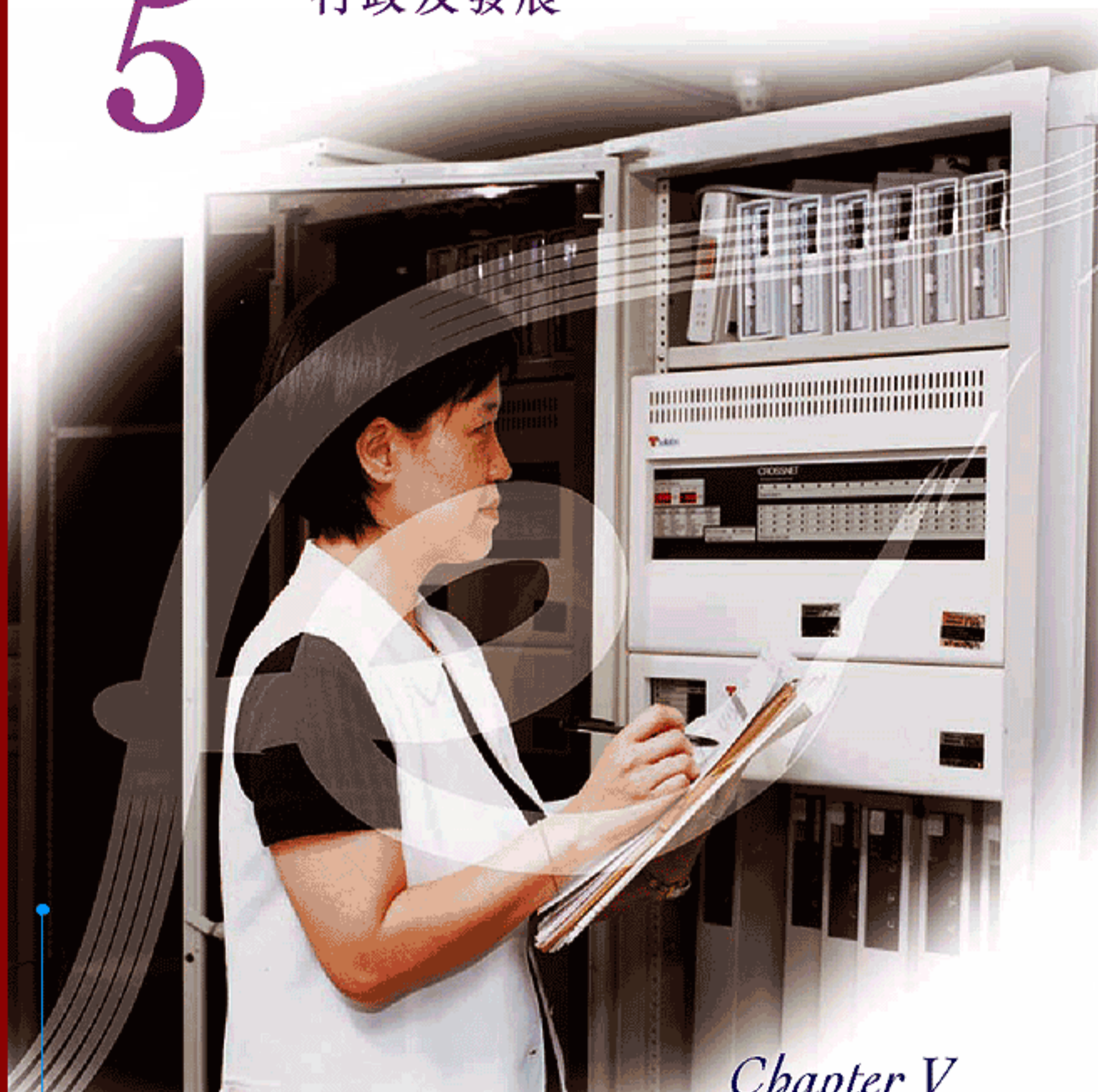
There is also a phased programme in place to upgrade service halls of crematoria. Refurbishment of the christian service halls in the Cape Collinson Crematorium will commence soon.

For public convenience, booking of cremation sessions at six public crematoria at Cape Collinson, Diamond Hill, Fu Shan, Wo Hop Shek, Kwai Chung and Cheung Chau can be made in person at Wu Chung House in Wan Chai and Cheung Sha Wan Government Offices in Kowloon.

第五章

5

行政及發展



Chapter V

Administration and Development

發展資訊科技，有助本署提高服務效率和開拓新的服務，方便市民大眾。

The development of information technology has enabled the Department to enhance service efficiency and explore new services for the convenience of the general public.

行政及發展部為整個部門提供後勤支援服務，包括員工管理及發展、財政管理、資訊科技、基本工程策劃，以及環境衛生及食物安全的公眾教育服務。

The Administration and Development Branch provides various back-up and support services to the entire Department. These include, inter alia, staff management and development, financial management, information technology, planning of capital works projects and public education on environmental hygiene and food safety.

職系管理

本署有三大部門職系，即衛生督察職系、小販管理主任職系及管工職系。本署設有兩名職系經理，一名專責管理衛生督察職系人員，另一名則管理小販管理主任及管工職系人員。職系經理負責人力資源管理事務，如人力策劃、職業前途發展、職位調派、員工晉升及培訓。

衛生督察職系共有六個職級：即高級總監、總監、衛生總督察、高級衛生督察、一級及二級衛生督察和見習衛生督察。他們負責執行各項關乎環境衛生及食物安全的職務，例如分區衛生、發牌、檢控、肉類檢驗、潔淨服務、防治蟲鼠、小販管理、街市管理、墳場及火葬場管理、食物管制及衛生教育等。

小販管理主任職系共有五個職級：即首席小販管理主任、總小販管理主任、高級小販管理主任、小販管理主任及助理小販管理主任。他們負責管制及遏止街頭擺賣活動、管理小販認可區，以及對非法擺賣活動採取執法行動。

管工職系共有四個職級：即高級巡察員、巡察員、高級管工及管工。他們主要負責督導初級人員執行有關街市管理、街道潔淨、廢物收集、防治蟲鼠、墳場及火葬場服務的工作，以及監察潔淨服務承辦商的服務表現。他們亦獲授權對亂拋垃圾的人士採取法律行動。

員工培訓

本署為員工提供職業訓練及一般訓練課程，讓他們具備執行職務所需的專業知識及技能，並協助員工獲取晉升所需的資格，以及提高他們的專業

Grade Management

There are three major departmental grades in the Department, viz. the Health Inspector Grade, the Hawker Control Officer Grade and the Foreman Grade. There are two Grade Managers, one for the Health Inspector and the other for the Hawker Control Officer and the Foreman Grades. The Grade Managers are responsible for human resource management matters such as manpower planning, career development, postings, promotions and training.

The Health Inspector Grade comprises six ranks viz. Senior Superintendent, Superintendent, Chief Health Inspector, Senior Health Inspector, Health Inspector I/II and Student Health Inspector. They are responsible for various environmental hygiene and food safety functions, for example, district hygiene, licensing, prosecution, meat inspection, cleansing service, pest control, hawker control, market management, management of cemeteries and crematoria, food control and health education, and so on.

The Hawker Control Officer Grade comprises five ranks viz. Principal Hawker Control Officer, Chief Hawker Control Officer, Senior Hawker Control Officer, Hawker Control Officer and Assistant Hawker Control Officer. They are responsible for controlling and containing on-street hawking activities, managing hawker permitted places and taking law enforcement action against illegal hawking activities.

The Foreman Grade comprises four ranks viz. Senior Overseer, Overseer, Senior Foreman and Foreman. They are mainly responsible for supervising the work of minor staff in market management, street cleansing, waste

水平。

本署安排員工參加內部課程、本地院校承辦和公開招生的課程，以及海外課程。所有培訓課程均設有評估制度，評定成效。

本署開辦的內部培訓課程，目的是提升員工的專責才能和關鍵才能。這些課程部分由本署訓練組人員設計、管理、講授及評估，部分則由訓練組統籌而由公務員培訓處人員教授。

此外，本地院校亦為本署開辦一些培訓課程。這些課程部分可以讓學員獲取聘用、實任或晉升的資格。假如本地院校無法為員工提供加強專責技能和增進專業知識的訓練，本署便會安排員工到海外受訓。

管理參議

進行管理研究及統計調查，有助本署為市民提供效率與效用兼備的服務、監察員工的工作表現，以及制訂政策。

管理參議、調查及統計組由管理參議小組和調查及統計小組組成，負責進行管理諮詢研究及意見調查。

年內，管理參議小組已完成的主要研究包括「小販管理工作全面檢討」、「管工職系檢討」、「環境衛生部報表檢討」和「機動清渠服務次數檢討」。

管理參議小組年內展開的新管理顧問研究包括「人手清掃街道(市區路線)服務檢討」、「洗街服務檢討」、「衛生督察職系檢討」、「工目職系人手檢討」、「防治蟲鼠工作檢討」、「機動掃街服務檢討」及「機動清渠服務檢討」。

此外，管理參議小組亦協助署內各組別實施各檢討報告提出的建議、維持及改善電腦條碼檔案管理系統的運作，以提高辦公室的運作效率，

collection, pest control, cemeteries and crematoria services as well as monitoring the performance of cleansing contractors. They are also empowered to take legal action against litter offenders.

Training

Vocational and general training is provided to staff to equip them with the necessary knowledge and skills to carry out their duties, and to help them gain the pre-requisite qualifications for promotion and to enhance professionalism.

Staff are provided with in-house programmes, locally-commissioned public programmes and overseas programmes, with an evaluation system in place to measure the effectiveness of each programme.

In-house programmes are organised to enhance officers' functional and core competence. They are either designed, administered, conducted and evaluated by staff of the Training Section or co-ordinated by the Training Section and conducted by the Civil Service Training and Development Institute.

Besides, local institutes help administer and conduct locally-commissioned and public programmes. Some of these programmes lead to the award of qualifications which are pre-requisites to appointment, confirmation or promotion. Also overseas programmes are organised to enhance skills and knowledge in functional competence, when expertise in organising such programmes is not available in local institutes.

Management Services

Management studies and statistical surveys help facilitate the Department in providing efficient and effective public services, in monitoring the standard of quality performance, and in formulating policy.

The Management Services, Survey and Statistics Section, comprised of the Management Services Unit and



除職業訓練外，本署不時為員工提供外展訓練，提升領導和管理才能。

On top of vocational training, the Department also offers outdoor training to staff from time to time to brush up their leadership and management skills.

並為本署設計各款表格。

調查及統計小組在二〇〇一年完成多項調查，包括「食物安全意見調查」、「清潔香港意見調查」、「清拆醫局街公共廁所意見調查」、「中區街市設施研究」，以及「食環署公共廁所意見調查」。

年內，小組進行及計劃的意見調查包括「九龍城街市空置檔位售賣新種類貨品意見調查」、「小西灣及通州街一帶街市設施需求調查」、「食物購買習慣統計調查」、「清潔香港意見統計調查——第一及第二階段」，以及「香港肉類食用研究及統計調查」。

調查及統計小組亦為本署編製統計年報，並指導署內各組別如何進行統計調查和分析收集所得的數據。

財務管理

本署屬下的財務及物料供應科，負責署內所有支出及採購事宜，包括支付款項、提供財務意見及

the Survey and Statistics Unit, is responsible for the provision of management consultancy studies and opinion surveys.

Major projects completed during the year by the Management Services Unit included "Comprehensive Review of Hawker Control Operations", "Foreman Grade Review", "Review of Returns of Environmental Hygiene Branch" and "Review of the Frequency of Mechanised Gully Cleansing Service".

At the same time, new management consultancy studies started in the year include "Review of Manual Street Sweeping (Town Beat) Services", "Review of Street Washing Services", "Review of Health Inspector Grade", "Staffing Review of Ganger Grade", "Review of Pest Control Operations", "Review of Mechanised Street Sweeping Service" and "Review of Mechanised Gully Cleansing Service".

Besides, it assists clients in the Department in implementing recommendations in various review reports, maintains and upgrades the bar-coding file management system to enhance office efficiency, and renders contribution to departmental form design.

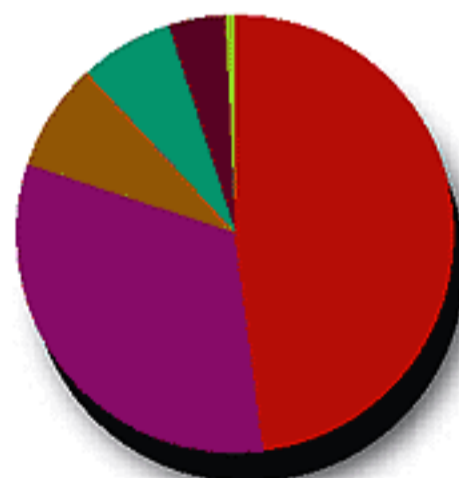
The Survey and Statistics Unit completed a number

按開支類別分列的開支細目
Breakdown of Expenditure by Expenditure Group

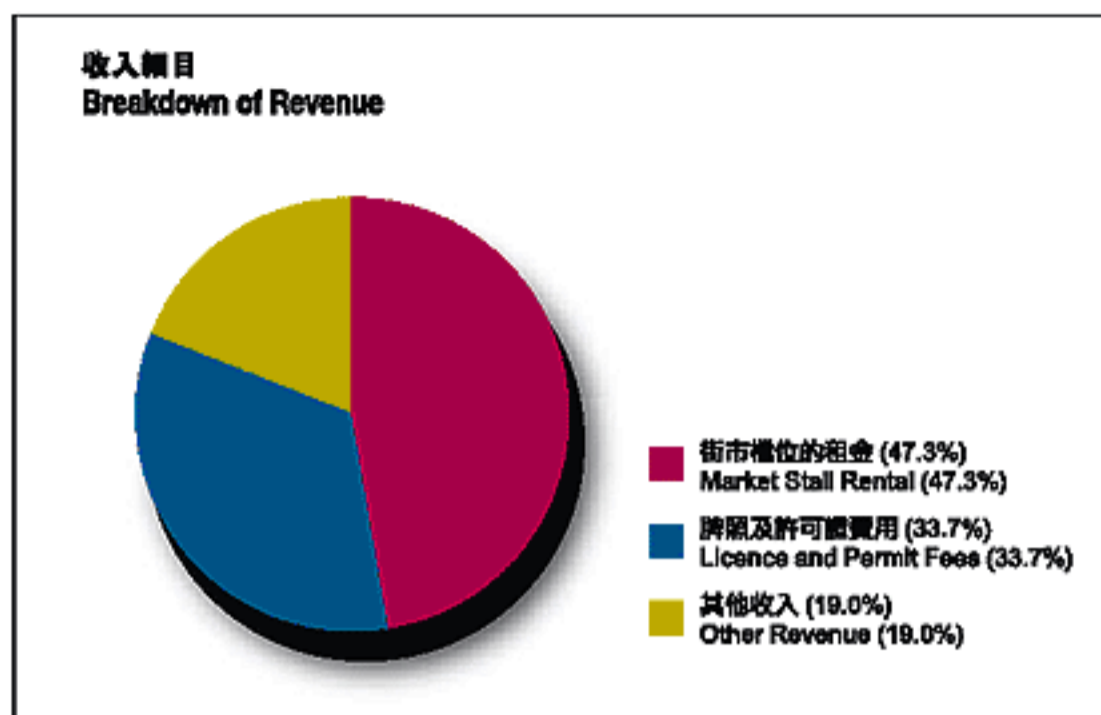


- 個人薪酬 (73.6%)
Personal Emoluments (73.6%)
- 一般部門開支 (24.9%)
General Departmental Expenses (24.9%)
- 非經常開支 (1.5%)
Capital Expenditure (1.5%)

按工作性質分列的開支細目
Breakdown of Expenditure by Activities



- 環境衛生 (47.9%)
Environmental Hygiene (47.9%)
- 街市及小販管理 (32.2%)
Market Management and Hawker Control (32.2%)
- 食物安全及公共衛生 (8.0%)
Food Safety and Public Health (8.0%)
- 行政及發展 (6.9%)
Administration and Development (6.9%)
- 食物業監管 (4.2%)
Monitoring of Food Trade (4.2%)
- 公眾教育及市民參與計劃 (0.8%)
Public Education and Community Involvement (0.8%)



相關的監管工作。

本署二〇〇一年的開支合共41.87億元，其中30.83億元用以支付員工薪酬及津貼，10.41億元用於一般部門開支，6,300萬元則用以支付非經常開支。

以服務的性質來分類，大部分開支用於提供環境衛生服務(20.03億元)，其餘依次為街市及小販管理(13.5億元)、食物安全及公共衛生(3.35億元)、行政及發展(2.89億元)、食物業監管(1.77億元)，以及公眾教育及市民參與計劃(3,300萬元)。

在監管開支方面，本署採用兩層式的財政預算管制架構。一般來說，第一層的財政預算管制人員由科別主管擔任，第二層則為組別主管。在每個財政年度開始時，署長會按照第一層財政預算管制人員執行權限內的職務所需來分配撥款，然後再由該等人員把所得撥款分配予其科別下的第二層管制人員。

所有開支均不得超過立法會所批准的款額。財政預算管制人員須確保開支按照分目涵蓋範圍記入所屬分目，並符合盡量節省的原則。

本署在二〇〇一年的政府收入為6.95億元。其中大部分來自本署管轄街市內約13 000個檔位的租金(3.29億元)，其次是來自與食物業有關的牌照及許可證費用(2.34億元)。其他收入來源包

of surveys in 2001 such as "Survey on Food Safety", "Clean Hong Kong Survey", "Survey on Demolition of Yee Kuk Street Public Toilet", "Study on Market Facilities in Central", and "Survey on FEHD Public Toilets".

There are also new surveys being carried out or planned in the year, including "Survey on New Trade Types for Vacant Stalls in Kowloon City Market", "Survey on the Demand on Market Facilities in Siu Sai Wan and Tung Chau Street Area", "Survey on Consumer Food Purchasing Habits", "Longitudinal Survey on Clean Hong Kong Programme (Phase 1 and Phase 2)" and "Study on Meat Consumption in Hong Kong".

Moreover, it compiles an annual statistical report for the Department and offers technical advice to clients of the Department on how to undertake statistical surveys and analyse the data collected.

Financial Management

All matters relating to expenditure and procurement, including payment processing, financial advice and monitoring, are handled by the Finance and Supplies Division.

In 2001, the Department spent \$4,187 million. Of this, \$3,083 million was spent on salaries and allowances, \$1,041 million on general departmental expenses and \$63 million on capital expenditure.

By activities, the majority of the expenditure (\$2,003 million) was spent on environmental hygiene. This was followed by \$1,350 million for market management and hawker control, \$335 million for food safety and public health, \$289 million for administration and development,

括墳場和火葬場服務費(5,300萬元)、肉類檢驗費(3,200萬元)及其他雜項服務收費(4,700萬元)。

資訊科技

為求服務精益求精，本署十分着重在部門運作上應用資訊科技。本署大部分的工作範疇現時已運用資訊科技，包括人事管理、財務及存貨管理、建設工程、運輸、小販及街市管理、培訓、墳場及火葬場服務、牌照及檢控工作、食物資料查詢、電話熱線服務、研究及分析工作等。

本署全力支持政府推行的資訊科技發展措施，運用先進科技(包括數碼證書及加密程序)及運作程序，確保機密的電子資料不會外洩。本署利用專門的電腦軟件和特定政策及程序，設立了涵蓋廣泛的軟件資產管理系統，以便充分運用軟件資產。街市檔戶現時可利用電子付款系統繳交租金。除了發展成熟的固定電腦網絡外，本署亦引進流動資訊處理模式，以提升外勤工作的效率。二〇〇一年下半年度，本署研究署方在「電子政府」中的角色，認定了多個有待跟進的地方，例如可否運用資訊科技改變營運模式，以及考慮推行知識管理和井然有序的數據管理架構。

本署網站(www.fehd.gov.hk)內容豐富，不斷

\$177 million for monitoring the food trade, and \$33 million for public education and community involvement.

Expenditure control is exercised through a two-tier budget officer framework. In most cases, tier one budget officers are division heads and tier two budget officers are section heads. At the beginning of each financial year, the Director allocates to tier one budget officers the provision necessary to carry out duties under their purview. Tier one budget officers then sub-allocate their budgets to tier two budget officers serving in the same division.

Expenditure can only be incurred within the limits approved by the Legislative Council. When incurring expenditure, budget officers have to ensure that expenditure is charged against subheads strictly according to their ambits, and that strict economy is exercised.

In 2001, the Department was responsible for government revenue amounting to \$695 million. The majority of revenue (\$329 million) came from the rents of some 13 000 stalls in markets managed by the Department. This was followed by \$234 million from licences and permit fees for food-related businesses. Other sources of revenue included fees for cemeteries and crematoria services (\$53 million), fees for meat examination (\$32 million) and other miscellaneous services (\$47 million).

Information Technology

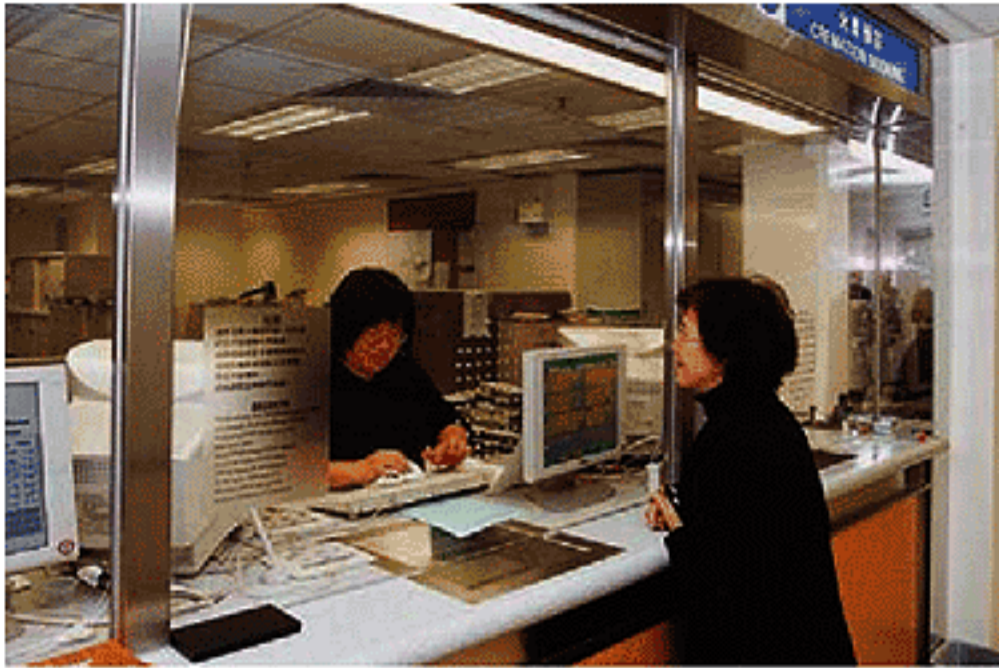
In the continuing pursuit of excellence in the provision of services, the Department has placed great emphasis on applying information technology (IT) to its internal operations. Today, IT has been employed in most areas of the Department's work, including the



本署網頁內容不斷推陳出新，市民可利用互聯網瀏覽器觀看最新資料。

The Department's home page is updated constantly to offer internet browsers with the most up-to-date information.





長沙灣火葬預訂辦事處櫃檯設有電腦屏幕，預訂情況及火化時段一目了然。
Computer screens are put up at counters of the Department's Cheung Sha Wan Cremation Booking Office to make booking situation and the number of cremation sessions clear at a glance.

推陳出新。本署已重新編排網頁，方便殘疾人士瀏覽。市民可透過本署網站查詢、投訴或發表意見，下載和遞交申請索取資料的電子表格。為確保妥善及迅速處理市民的每宗查詢和投訴，以及有效監察統計數據，本署現正利用中央電腦系統處理有關程序。此外，本署的墳場及火葬場電腦化計劃，已擴展至殮葬服務，進一步提高運作效率。

本署不斷運用資訊科技提高運作效率，現時更展開數個大型資訊科技計劃，其中包括以配合即將實施的《定額罰款(公眾地方潔淨罪行)條例》的電腦系統；進一步把發牌、徵收和管理街市檔位租金電腦化等。本署研究引進先進資訊科技，不遺餘力，務求提升服務質素和效率。

建設工程

在二〇〇一年政府基本工程計劃資源分配工作中，與食物環境衛生服務有關的建設工程獲得的五年撥款約為35.31億元，其中約18.94億元預留進行新工程，其餘約16.37億元則用以支付正在施工的工程開支，或清繳已完竣的工程尚未繳付的賬目。

management of personnel, finance and inventory, capital projects, transport, markets and hawkers, as well as in training, cemeteries and crematoria services, licensing and prosecution, food information, hotline services, research and analysis, and so on.

The Department fully supports the Government's IT initiatives. Sophisticated technologies (including digital certificates and encryption algorithms) and operation procedures are being used to protect sensitive electronic information. An extensive management system facilitating the optimal use of the Department's software asset, which combines special computer software and tailored policies and procedures, has been set up. E-payment option is already available to facilitate payment of

market stall rental. On top of the Department's mature fixed computer network, mobile computing is being introduced to further enhance efficiency in field operations. In the latter half of 2001, a study was mounted to examine the Department's position in e-Government. A number of improvements have been identified for follow up action to be taken, such as to realise potential of IT-enabled business transformation, to consider implementing knowledge management and formal data management framework.

The departmental web site (www.fehd.gov.hk) is enriched and updated continuously. The web pages have been re-structured to facilitate access by people with disabilities. The public may send in enquiries, comments and complaints via the Department's web site; obtain and return the Access to Information request form electronically. To ensure that every enquiry and complaint received from the public is followed up thoroughly and promptly and to monitor relevant statistics, the process is now facilitated by a centralised computer system. The computerised cemeteries and crematoria services now cover burial services, thereby further enhancing the Department's operational efficiency.

In the efforts to keep enhancing the operation through the use of information technology, the Department is currently undertaking several major information technology projects related to the impending enforcement

街市

柴灣市政大廈內的新街市於二〇〇一年年初落成。本署現正於大埔、聯和墟和大角咀多用途市政大廈興建三個新街市。愛秩序灣填海區的新街市會於二〇〇二年年初動工興建。

屯門新墟街市和大埔臨時街市的改善工程於二〇〇一年年底完成。此外，西營盤正街街市西座的改建工程亦已竣工，東座的改建工程則仍在進行。另外，本署現正為元朗同益街市和荃灣楊屋道街市進行改善工程。

本署正在積極策劃為19個現有街市及/或熟食中心加裝空調系統，並於二〇〇二年年初徵詢區議會對這些工程的意見。如一切順利，工程預期最早可於二〇〇三年展開，並視乎個別工程的規模及複雜程度，可望於二〇〇四或〇五年完成。

本署亦會在二〇〇三年開始分期為大約30個街市進行一般改善工程。



剛啟用的柴灣街市為附近居民提供空氣流通和舒適衛生的購物地點。

The newly opened Chai Wan Market provides a well-ventilated and hygienic shopping environment for nearby residents.

of the Fixed Penalty (Public Cleanliness Offences) Ordinance, the further automation of licensing activities, and market rental collection and control, and so on. The Department will spare no effort to explore using state-of-the-art information technology to improve the quality and efficiency of the services.

Capital Works

In the 2001 Government's Capital Works Resource Allocation Exercise, the five-year allocation on food and environmental hygiene services capital projects is about \$3,531 million. Out of the total allocation, about \$1,894 million have been earmarked for new projects whilst about \$1,637 million are to meet expenditure for projects under construction or projects that have been completed with outstanding accounts.

Markets

A new market, provided within a complex building in Chai Wan, was completed in early 2001. Three markets to be provided in multi-functional complexes in Tai Po, Luen Wo Hui and Tai Kok Tsui are under construction. Construction of a new market in Aldrich Bay Reclamation Area is scheduled to commence in early 2002.

Improvement works to the San Hui Market in Tuen Mun and the Tai Po Temporary Market in Tai Po were completed at the end of 2001. Besides, conversion works to the West Block of the Centre Street Market in Sai Ying Pun were completed while those to the East Block are in progress. The Department is also carrying out improvement works to two markets, namely the Tung Yick Market in Yuen Long and the Yeung Uk Road Market in Tsuen Wan.

Nineteen air-conditioning retro-fitting projects for existing markets and/or cooked food centres are under active planning. District Council consultations will be conducted in early 2002. If everything goes smoothly, retro-fitting works will commence in 2003 at the earliest for completion in 2004 or 2005, depending on the scope and complexity of individual projects.

About 30 market venues are lined up for general improvement works which will be implemented by phases starting from 2003.

擬加裝空調系統的街市/熟食中心

Markets/Cooked Food Centres (CFC) under the Air-conditioning Retro-fitting Projects

1. 牛池灣街市及熟食中心
2. 保安道街市及熟食中心
3. 土瓜灣街市
4. 花園街街市及熟食中心
5. 官涌街市及熟食中心
6. 牛頭角街市及熟食中心
7. 上環街市
8. 漁灣街市及熟食中心
9. 鵝頸街市及熟食中心
10. 香港仔街市及熟食中心
11. 楊屋道街市
12. 荃灣街市
13. 荃景圍街市
14. 西貢街市
15. 北葵涌街市
16. 榮芳街街市
17. 新墟街市
18. 同益街市
19. 石湖墟熟食中心

1. Ngau Chi Wan Market and CFC
2. Po On Road Market and CFC
3. To Kwa Wan Market
4. Fa Yuen Street Market and CFC
5. Kwun Chung Market and CFC
6. Ngau Tau Kok Market and CFC
7. Sheung Wan Market
8. Yue Wan Market and CFC
9. Bowrington Road Market and CFC
10. Aberdeen Market and CFC
11. Yeung Uk Road Market
12. Tsuen Wan Market
13. Tsuen King Circuit Market
14. Sai Kung Market
15. North Kwai Chung Market
16. Wing Fong Street Market
17. San Hui Market
18. Tung Yick Market
19. Shek Wu Hui CFC

垃圾收集站

為求改善居住環境，本署繼續在設有現代化除臭裝置的密封式建築物內提供離街垃圾收集設施，以取代路旁的臨時垃圾收集站。九龍城浸會大學道及筲箕灣興民街的垃圾收集站已於二〇〇一年年中啟用。馬頭角道的垃圾收集站現正興建，葵涌第10B區興盛路的垃圾收集站會於二〇〇三年年初動工。此外，本署現正積極策劃新界49個垃圾收集站的改善工程，以便加強控制污染問題。

公廁

深水埗渡輪碼頭廣場及上水第7區公共交通轉車處的公廁於二〇〇一年年中投入服務。文錦渡車輛停候處的貨櫃箱式真空廁所系統於二〇〇一年年初啟用。年內，本署進行或策劃了約60項公廁翻新工程。在二〇〇二年，本署會繼續翻新公廁，為另外60個公廁策劃翻新工程。

Refuse Collection Points

As part of the on-going efforts to improve the living environment, the Department continues to replace temporary roadside refuse collection points (RCPs) with off-street facilities in enclosed buildings equipped with modern de-odorising installations. The RCPs at Baptist



本署將繼續興建更多設備新式的離街垃圾收集站，以改善垃圾收集服務。
The Department will continue to build more off-street refuse collection points equipped with modern facilities with a view to improving waste collection services.



上水龍運街公廁是新近落成的公廁之一，室外設計與周圍環境配合得宜，和諧美觀。

The Lung Wan Street Public Toilet in Sheung Shui is one of the newly constructed public toilets with an exterior design blending well with the surrounding environment.

墳場及火葬場

本署現正於長洲公眾墳場闢設新的金塔墓地，以及在和合石墳場興建公墓，以重行安葬受山泥傾瀉影響的金塔。本署現正積極計劃在和合石墳場闢設墓地，安葬因行為英勇而犧牲的市民。

歌連臣角火葬場更換兩個火化爐和裝置監察及遙測系統的工程已經完成。葵涌火葬場興建四個火化爐以取代現有火化爐的工程，已於二〇〇一年年初展開，預期於二〇〇二年年底完竣。現正進行的工程還有更換富山火葬場現有的火化爐，以及重建鑽石山火葬場。此外，本署正積極策劃擴建葵涌火葬場，以及在鑽石山加建靈灰安置所。



哥連臣角火葬場的儀式禮堂裝修完畢，於四月重新開放，提供更方便的服務。

The newly renovated service hall of the Cape Collinson Crematorium has been re-opened to the public since April to provide more user-friendly service.

University Road in Kowloon City and Hing Man Street in Shau Kei Wan came into service in mid-2001. The RCP at Ma Tau Kok Road is under construction while works on an RCP at Hing Shing Road, Kwai Chung Area 10B are scheduled to commence in early 2003. In addition, upgrading works to another 49 RCPs in the New Territories to enhance pollution control are under active planning.

Public Toilets

Public toilets at the Sham Shui Po Ferry Concourse and Sheung Shui Area 7 Public Transport Interchange came into service in mid-2001. A container-type vacuum toilet system was commissioned at the Man Kam To Vehicle Holding Area in early 2001. Improvement works to about 60 public toilets were undertaken or under planning in the year. As part of an on-going refurbishment programme, planning works for another 60 public toilet improvement projects will continue in 2002.

Cemeteries and Crematoria

Construction works for a new urn burial site in the Cheung Chau Public Cemetery and a communal grave for reburial of urns affected in a landslide at the Wo Hop Shek Cemetery are in progress. A burial site at the Wo Hop Shek Cemetery for citizens died or killed whilst performing exceptional acts of bravery is under active planning.

Replacement of two cremators together with the provision of monitoring and telemetry systems at the Cape Collinson Crematorium were completed. Construction works of a new crematorium in Kwai Chung with four cremators to replace the existing one started in early 2001 for completion in late 2002. Other crematorium projects in the pipeline include replacement of existing cremators at the Fu Shan Crematorium and the reprovisioning of the Diamond Hill Crematorium. Projects on extension of the Kwai Chung

外批服務

截至二〇〇一年年底，本署與私人承辦商簽訂的服務合約共有159份，合約總值為13.64億元。外批服務的目的，是提高服務的成本效益和效率。

外批給私人承辦商負責的環境衛生服務，包括公眾街市潔淨、街道潔淨、廢物收集、公廁潔淨、市政大廈潔淨服務、保安服務、溪澗防蚊、動物屍體收集、墳場和靈灰安置所潔淨及剪除雜草，以及可循環再造廢物回收等服務。

為確保提供服務的質素符合標準，所有新批出的街道和街市潔淨合約均訂明可量度的服務標準。此外，自二〇〇一年六月起發出的標書均載有保障工人權益的條款。本署人員亦會監察巡查，確保承辦商遵守條款的規定。

服務質素檢定

本署其中一項首要工作，是不斷改善服務質素，確保為市民提供優良服務。

服務質素檢定組主要負責每天監管巡查本署提供的各項服務，如發現現行工作制度、程序及指引有不足之處，則會提出改善建議。該組亦會提名表現出色的員工競逐服務質素檢定獎，以激勵表現優異、工作勤奮的前線人員。

服務質素檢定組亦會以獨立、客觀及公正的態度，調查員工行為失當的投訴。至於紀律事宜，則仍由本署的紀律組全權處理。

服務質素檢定組按照前線人員的意見及組內

Crematorium and addition of columbarium in Diamond Hill are under active planning.

Outsourcing of Services

By the end of 2001, 159 contracts at total contract value of \$1,364 million were in force for the provision of services by private contractors. The outsourcing policy is aimed at greater cost-effectiveness and efficiency in the delivery of services.

Public market cleansing, street cleansing, waste collection, toilet cleansing, office and complex cleansing, security services, mosquito control in streams, animal carcass collection, cleansing and undergrowth cutting services for cemeteries and columbarium, and collection of recyclables are just examples of services contracted out.

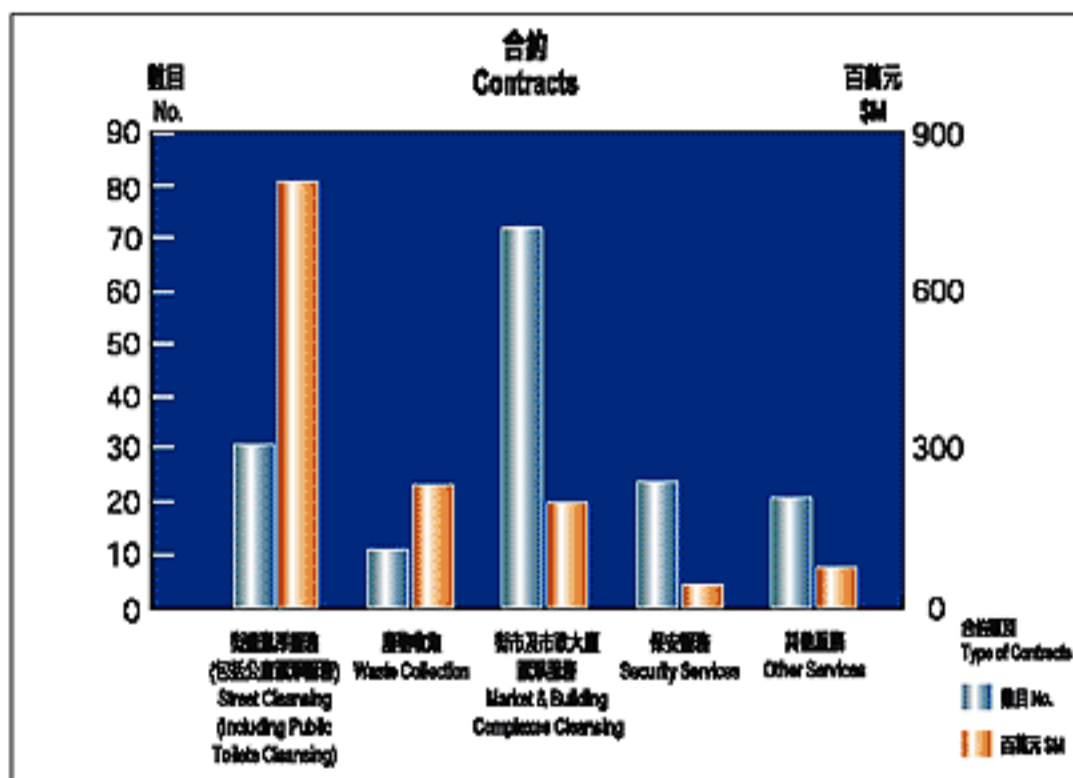
To ensure the quality of the services provided, measurable performance standards are set in all new street and market cleansing

contracts. Besides, protective clauses have been included in tenders issued since June to safeguard the rights and benefits of workers. Supervisory checks are conducted to ensure compliance by contractors.

Quality Assurance

Continuous improvement is one of the priority tasks of the Department to ensure provision of quality services to the public.

The Quality Assurance (QA) Section is mainly responsible for conducting day-to-day regulatory inspections on services provided by the Department and where inadequacies in existing operational systems, procedures and guidelines are identified, making recommendations for improvement. The Section also recommends good performers for QA Awards to motivate meritorious and hardworking front-line staff.



人員的工作經驗，不斷修訂工作程序，以期進一步提高該組的工作效率。

公民教育

公民教育對本署絕大部分的工作及措施都十分重要，是確保食物安全和改善環境衛生不可或缺的一環。

為推行公民教育，本署舉辦各項宣傳及教育活動，並且舉行展覽、外展計劃和研討會。

年內，本署展開的宣傳活動包括重新推出「清潔香港」計劃，另外又舉辦滅鼠運動和滅蚊運動，推動市民支持和參與防治蟲鼠的工作。

至於食物安全，本署全面推行的公民教育計劃的專題，有基因改造食物和「食物安全重點控制」概念。本署定期公布食物監察結果，協助消費者在選購食物時可以作出知情的選擇。

本署經常舉行巡迴展覽，並於九龍公園設有衛生教育展覽及資料中心，提供永久場地擺放互動展品及圖書館資料，教育市民注重食物安全和環境衛生。

年內，該中心為學校、志願機構及市民安排團體參觀活動，部分參觀更有專人講解。此外，中心也定期舉辦研討會和各類活動，在二〇〇一

The QA Section is also tasked with the investigation into complaints on staff misconduct in an independent, objective and fair manner. The Discipline Section remains the departmental authority on disciplinary matters.

In the light of feedback from front-line staff and with the benefit of working experience, the QA Section constantly refines its operational procedures to further enhance its functional efficiency.

Public Education

Public education plays an important role in almost all the Department's activities and initiatives, forming part of an integrated approach to ensuring food safety and improving environmental hygiene.

To achieve this the Department organises publicity and educational programmes, and arranges exhibitions, outreaching programmes and seminars.

Publicity campaigns launched during the year included a revitalised Clean Hong Kong Programme. Anti-rodent and anti-mosquito campaigns were also mounted to solicit public support and participation in pest control.

In respect of food safety, a comprehensive public education programme began on genetically modified food and the concept of Hazard Analysis and Critical Control Point was introduced. Food surveillance results were regularly released to help consumers make informed choices when buying food.



衛生教育展覽及資料中心的展品和互動材料經常更新，為參觀人士提供有關食物安全及環境衛生的最新資料。 Exhibits and interactive materials at the Health Education Exhibition and Resource Centre are updated and renewed to provide visitors with the latest information on food safety and environmental hygiene.

While roving exhibitions are often held, the Health Education Exhibition and Resource Centre in the Kowloon Park provides a permanent venue to educate the public on the importance of food safety and environmental hygiene using interactive exhibits and library materials.

During the year, group visits and guided tours were provided to schools, voluntary agencies and the general public. Seminars and activities were conducted regularly, helping the Centre attract 153 417 visitors in 2001.



年共有153 417名人士前往中心參觀。

派駐中心的衛生督察也到社區工作，為54家幼稚園及46家小學舉行了100次講座，講解個人衛生、食物衛生及環境衛生，並借助視聽器材、答問環節、示範和遊戲等，令學習過程更充實和生動。

因應食物業人士及市民的需要，該中



本署在繁忙的地區舉行展覽，以增進與市民的溝通，並推廣本署的工作，吸引了數以百計的市民參觀。
To better communicate with the public and to promote the work of the Department, exhibitions are staged in busy areas and attract hundreds of visitors.

Health inspectors attached to the Centre also went out into the community, delivering 100 school talks, disseminating messages on personal hygiene, food

hygiene and environmental hygiene to 54 kindergartens and 46 primary schools. Audio-visual aids, question-and-answer sessions, demonstrations and games were used to enrich as well as to enliven the learning process.

To cater for the specific needs of the food trade and the general public, three sessions of food hygiene seminars were staged monthly

to inculcate members of the food trade with food hygiene knowledge. Seminars on restaurant licensing were also arranged on a bi-monthly basis for those who had applied

for food premises licences or were thinking about opening a food business.

心每月舉辦三次研討會，向業界灌輸食物衛生的知識。此外，中心每兩個月舉辦一次關於食肆牌照的研討會，為已申領食肆牌照或有意經營食物業的市民講述領牌事宜。

「清潔香港」計劃

「清潔香港」計劃是行政長官在《二〇〇〇年施政報告》公布的其中一項措施，目的是通過積極的清潔行動、公眾教育和宣傳活動，使香港的市容煥然一新，常保整潔，以及培養市民的歸屬感，因享有潔淨的環境而感到自豪。這項計劃由二〇〇〇年十二月開始，為期三年，主要包括以下四項工作：



除分發印刷品外，本署還經常籌辦研討會和講座，讓市民了解食肆的發牌規定和程序。
In addition to the distribution of printed materials, the Department often organises seminars and talks to inform the public restaurant licensing requirements and procedures.

Clean Hong Kong Programme

Clean Hong Kong is one of the initiatives stated in the Chief Executive's Policy Address 2000. The objectives are to bring about visible and sustainable improvements on the ground through active cleansing operations, public education and publicity efforts, and to instill a sense of belonging and

pride in the community for the clean environment. The three-year programme, commenced in December 2000, is comprised of four key elements:

- Stepped up cleansing and enforcement action against littering and dumping of waste;

- 加強潔淨工作和執法行動，打擊亂拋垃圾及棄置廢物的行為；
- 修改現行法例，使能有效地打擊亂拋垃圾及棄置廢物的行為；
- 與區議會及地區組織合作，確保地區的環境衛生得到明顯的改善；以及
- 透過公眾教育和宣傳活動，加強市民對保持香港清潔的承擔。

在二〇〇一至〇二年度，本署獲得額外撥款7,600萬元，推行多項清潔行動，支持「清潔香港」計劃。行動範圍包括清潔了超過



1 300處以往沒有指定由那個政府部門負責清潔的「灰色地帶」；清理200多個衛生黑點；全面改善30條位於油尖、灣仔及荃灣區的后巷；為使用率每日超過300人次的公廁提供全職廁所事務員；為所有公廁供應廁紙；清除在公眾地方非法展示的招貼及海報；以及加強夜間街道潔淨服務。

此外，為使清潔行動收到最大成效，本署以不同的主題，聯同其他部門，每季舉行清潔活動，例如夏天清潔海港、泳灘及沿岸地區；秋天清潔郊野公園及康樂用地；冬天和春天則清潔屋邨、公眾地方及設施。

為了更有效處理地區的環境衛生問題，本署諮詢其他政府部門後，擬備地區行動計劃。所有地區行動計劃均於二〇〇一年四月獲得所屬的區議會通過，現正付諸實行，務求令區內環境更加清潔。

- Legislative changes to enhance the effectiveness of existing laws against littering and dumping of waste;
- Joint efforts with District Councils and other local organisations to secure noticeable improvement on the ground; and
- Public education and publicity programmes to reinforce public commitment to a cleaner Hong Kong.



本署為學校舉行講座，包括互動遊戲和問答比賽，學生積極參與，從而增加保持香港清潔的知識。
Students have their knowledge on how to keep Hong Kong clean enriched through active participation in interactive games and quizzes during school talks held by the Department.

In 2001-02, the Department has been allocated an extra \$76 million in support of the Clean Hong Kong Programme. Clean-up operations include cleansing of more than 1 300 locations of "grey area" where the cleansing responsibility has not been designated to a single department in the past, clearing of over 200 hygiene blackspots, improving 30 back lanes in Yau Tsim, Wan Chai and Tsuen Wan, providing full-time toilet attendants to public toilets with daily usage rate of over 300 people and toilet paper to all public toilets, as well as removing illegal bills and posters in public places and enhanced evening street cleansing.

In addition, to maximise the impact of the Government's efforts in keeping Hong Kong clean, a thematic approach has been adopted for inter-departmental clean-up operations during different periods of the year to tie in with seasonal activities, such as harbour, beaches and coastal areas in summer, country parks and recreation areas in autumn as well as housing estates and public places and facilities in winter and spring.

To tackle environmental hygiene problems on a district basis, District Action Plans have been drawn up by the Department in consultation with other departments. All plans have been endorsed by the respective District Councils in April 2001 and are being implemented to achieve a cleaner environment.

「清潔香港」資助計劃及區議會資助計劃

「清潔香港」資助計劃於二〇〇〇年十二月展開，目的是鼓勵不同團體，例如學校及地區志願機構，參與「清潔香港」活動，從而提高市民對保持環境清潔的意識。每宗申請的最高資助額為2萬元。本署為此成立了評審委員會，考慮每

Clean Hong Kong Funding Scheme and District Councils Subsidy Scheme

Launched in December 2000, the Clean Hong Kong Funding Scheme aims to encourage various organisations such as schools and local voluntary associations to promote public awareness of keeping a clean environment through participation in Clean Hong Kong activities. The



清理前
及清理後
Before
and
After



清潔行動是「清潔香港」計劃的其中一環。政府竭盡全力，務求令本港環境煥然一新，潔淨情況持續獲得改善。

Clean-up operations form part of the Clean Hong Kong Programme, and the Government has pulled all its efforts to achieve a visible and sustainable improvement in cleanliness.

宗申請。截至二〇〇一年年底，共有57間機構獲得超過97萬元撥款，舉辦各種活動。

為響應「清潔香港」計劃，每個區議會獲得8萬元撥款，舉辦推廣和教育活動，以及需要參加者身體力行的清潔活動。所有活動已經順利舉行，反應令人滿意。

新增潔淨項目

本署配合行政長官《二〇〇一年施政報告》，計劃在公共潔淨及衛生方面開設超過2 600個為期兩年多的職位；這些職位大部分在二〇〇一年十月至十二月通過外判服務方式開設。

maximum subsidy for each application is \$20,000 and a Vetting Committee has been set up to consider applications. Fifty-seven organisations were allocated funds to organise activities and the total amount of fund granted exceeded \$0.97 million by the end of 2001.

Each District Council was allocated with \$80,000 to hold promotional, educational and actual physical clean-up activities to promote the Clean Hong Kong Programme. All the activities were successfully organised and the response was satisfactory.

New Cleansing Initiatives

In support of the Chief Executive's Policy Address 2001, the Department has planned to create more than 2 600 jobs lasting for over two years in the area of public cleansing and hygiene. The majority of these jobs were created through contracting out the services during the period from October to December 2001.



清潔香港 人人做到



All Pitch in to Keep Hong Kong Clean

年內，「清潔香港」計劃順利進行，獲得社會各界大力支持。全年舉辦了各種清潔活動、嘉年華及展覽，以宣傳計劃的主題「多一點投入，多一分清潔」。

The Clean Hong Kong Programme reaches its climax in the year with overwhelming support from all sectors of the community. Clean-up activities, carnivals and exhibitions are held throughout the year to promote the theme "Pitch in, Keep Hong Kong Clean".