

食物環境衛生署
Food and Environmental
Hygiene Department

香港金鐘道六十六號金鐘道政府合署四十二至四十五樓
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Our Ref.: FEHD/FPH/ 10/110

Your Ref. : CB2/SC2

Miss Flora TAI

13 May 2004

Clerk to Select Committee to inquire into the
handling of the Severe Acute Respiratory Syndrome
outbreak by the Government and the Hospital Authority

Legislative Council

8 Jackson Road, Hong Kong

(Fax: 2248 2011)

Dear Miss TAI

**Select Committee to inquire into the handling of
the Severe Acute Respiratory Syndrome outbreak by
the Government and the Hospital Authority**

Thank you for your letter of 6 May 2004.

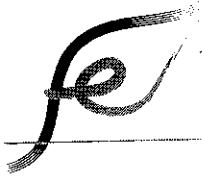
I have no comment on the draft verbatim transcript of the proceedings of the hearing of the Select Committee on 24 April 2004 at which I gave evidence. The draft verbatim transcript is returned herewith.

At the request of the Select Committee, the following copies of the documents are enclosed herewith:

(p.89 of the verbatim transcript issued via LC Paper No. CB(2)2203/03-04 on 28.4.2004)

With reference to page 51 of the verbatim transcript —┘

- i) Letter captioned Environmental Hygiene and Prevention of Rodent Infestation, in English and Chinese, dated 4 April 2003 which had been sent to some 2,700 Mutual Aid Committees and some 5,900 Owner's Incorporations and uploaded to the webpage of the Food and Environmental Hygiene Department on 9 April 2003;
- ii) Letter captioned Guide to Environmental Hygiene and Prevention of Rodent Infestation, in English and Chinese, dated 4 April 2003 which had been sent to some 18,000 licensees of food premises;
- iii) Advisory leaflet captioned Atypical Pneumonia – Guidelines on Inspection and Disinfestation of Common Parts of Buildings, in English and Chinese, issued in April 2003 and distributed to the management of buildings and the public;
- iv) Advisory leaflet captioned Atypical Pneumonia – Guidelines on Disinfestation of Households, in English and Chinese, issued in April 2003 and distributed to the



- public;
- v) A bilingual poster captioned Prevention of Atypical Pnumonia prepared by the Department of Health. Two hundred copies of this poster had been delivered to Amoy Gardens on 9 April 2003 at a meeting with its management office; and
 - vi) Press release captioned Drive to improve hygiene of food premises, in English and Chinese, issued on 29 May 2003.

(p.111 of the verbatim transcript issued via LC Paper No. CB(2)2203/03-04 on 28.4.2004)

With reference to page 73 of the verbatim transcript —

- i) A set of maps showing the distribution of cage traps for trapping rats at Amoy Gardens from 2 April to 16 May 2003. The trapping operation was supervised by Ms Fok Ming-yan, Pest Control Officer of the Food and Environmental Hygiene Department.

(p. 129 of the verbatim transcript issued via LC Paper No. CB(2)2203/03-04)

With reference to page 90¹ of the verbatim transcript, a total of 14 rats had been trapped from the Amoy Gardens during the period from 2 April 2003 to 16 May 2003. A total of 23 rats had been trapped at Ngau Tau Kok around the Amoy Gardens during the period from 6 April 2003 to 19 June 2003.

Yours sincerely,

(Yuen Ming-chi)

Pest Control Officer In-charge

檔案編號：(56) in FEHD/PCAS/51/25

電話：2314 2971

傳真：2314 2275

主席先生／女士：

保持環境衛生 防止鼠患

相信 貴主席先生/女士已收到由食物環境衛生署於二零零二年十二月二十四日向各業主立案法團、業主委員會及互助委員會發出，有關二零零三年第一期滅鼠運動(推廣期)的宣傳信件，呼籲 貴立案法團/委員會支持及參予該運動。

老鼠可傳播多種傳染病，要有效預防這些疾病，市民必須積極參與，保持環境衛生，以防止鼠患發生。

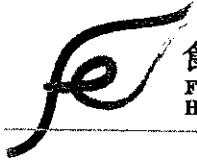
根據香港法例第 132 章《公眾衛生及市政條例》，立案法團／委員會/市民應保持良好的居住環境衛生，妥善處理垃圾，修補樓宇本身的設計問題，並進行適當的保養維修，以預防鼠患。本署希望各業主立案法團、業主委員會及互助委員會能採取適當的預防措施，加強以上的工作。若 貴立案法團／委員會發現鼠患問題，請立即與專業的滅蟲公司或本署分區辦事處聯絡，以便及早解決鼠患問題。本署的網頁載有防治鼠患及鼠傳疾病的資料，閣下如欲查閱有關資料，可到本署網頁(www.fehd.gov.hk)瀏覽。

違反以上法例人士，本署人員將作出警告或檢控行動，希望 貴立案法團／委員會能呼籲各居民積極投入，踴躍參與，落實保持環境衛生及防止鼠患的有效措施，以保障全體香港市民的健康。

食物環境衛生署署長
(袁銘志 代行)

二零零三年四月四日

分發名單：各業主立案法團／業主委員會及互助委員會



Our Ref.: (56) in FEHD/PCAS/51/25
Tel No.: 2314 2971
Fax No.: 2314 2275

4 April, 2003

Dear Sir/Madam,

Environmental Hygiene and Prevention of Rodent Infestation

We refer to our letter dated 24 December, 2002 to all Owners' Corporations, Owners' Committees and Mutual Aid Committees, in which we called for your support and participation in the first phase (promotion phase) of the anti-rodent campaign 2003.

Rodents can transmit a number of infectious diseases. To prevent the spreading of diseases by rodent infestation effectively, the general public should take an active part in maintaining environmental hygiene.

According to Public Health and Municipal Services Ordinance (Cap 132), the Owners' Corporations, Owners' Committees and the public shall maintain a hygienic living environment, handle the rubbish properly, rectify building defects and conduct proper repair and maintenance work in respect of the buildings to prevent rodent infestation. We hope that all the Owners' Corporations, Owners' Committees and Mutual Aid Committees will adopt appropriate control measures to strengthen these areas of work. Should you find any signs of rodent infestation, please contact the specialist pest control companies or our district offices at once in order to have the problem solved as soon as possible. Materials on prevention of rodent infestation and rodent-borne diseases can be found in our web page. Please visit www.fehd.gov.hk for information.

Offenders in contravention of the above legislation will be issued with warnings or be prosecuted. We hope that you will appeal to all your residents for active participation in implementing effective measures on maintaining environmental hygiene and help prevent rodent infestation to safeguard public health.

Yours faithfully,

(YUEN Ming-chi)
for the Director of Food and Environmental Hygiene

Distribution: List of Owners' Corporations, Owners' Committees and Mutual Aid
Committees

致各食物業處所持牌人

保持環境衛生及防止鼠患須知

持牌食物業處所必須遵守香港法例，這些法例主要包括由食物環境衛生署執行的第 132 章《公眾衛生及市政條例》及其附屬《食物業規例》和《公眾潔淨及防止妨擾規例》。此外，經營者亦須遵守由本署發出的食物業處所牌照的持牌條件。

爲了保障公衛生，請特別注意下列保持處所衛生清潔及防止鼠患的方法：

- (1) 食物室的地面及牆壁須保持清潔，不應有裂縫，而食物室內部及四周應經常收拾整潔。
- (2) 經常清除食物室、貯物室及處所內的雜物及無用的物件，並整理長期積存的物件和貨物，避免老鼠有藏身之所。
- (3) 垃圾、餵水及食物屑應用適當的膠袋包裹，放入堅固的垃圾桶內，並經常把桶蓋蓋好。垃圾須每天至少清倒一次。不可使用竹籬存放餵水。
- (4) 老鼠、蒼蠅及蟑螂會沾污食物及器皿，所以應定期安排承辦商進行防治蟲鼠工作。爲保障食物安全，員工不應自行使用殺鼠劑殺滅老鼠，這些工作須由專業滅鼠承辦商處理。
- (5) 貓、狗及雀鳥亦會污染食物及器具，因此，不可讓這些動物進入食物室。
- (6) 處所範圍，包括處所後門、食物室、貯存食物地方等，應設有防鼠裝置。
- (7) 食物須妥爲包好，並放在貯物架流轉使用。

- (8) 不可在天階、後巷或其他露天地點烹製及存放食物，亦不可在該等地點洗滌及存放碗碟或器具。

本署人員會向違例者發出警告或採取檢控行動。嚴重者可導致牌照被暫時吊銷或取消。

請加強監督貴處所的員工，嚴格採取上述保持環境衛生及防止鼠患的方法，以保障市民大眾的健康。

食物環境衛生署署長
(代行)

二零零三年四月四日



To: Licensees of food premises

4 April 2003

Dear Sir/Madam,

Guide to Environmental Hygiene and Prevention of Rodent Infestation

Licensees of food premises have to observe laws in Hong Kong which mainly include the Public Health and Municipal Services Ordinance (Cap 132) and its subsidiary legislations, i.e. the Food Business Regulation and the Public Cleansing and Prevention of Nuisances Regulation enforced by the Food and Environmental Hygiene Department. Food business operators also have to observe the licensing conditions issued by the Department.

To protect public health, particular attention should be paid to the following in order to keep the premises clean and prevent rodent infestation:

- (1) Floors and walls in food rooms should be kept clean and no crevices should be found. Food rooms and their surroundings should always be kept neat and tidy.
- (2) Clear up frequently articles and useless items in food rooms, storage rooms and on the premises. Tidy up anything that has been accumulated to eliminate harbourage for rodents.
- (3) Rubbish, pig wash and food remnants should be properly wrapped in plastic bags before putting into sturdy litter bins with lids that should always be closed. Litter should be cleared at least once a day. Do not put pig wash into wicker baskets.
- (4) Rodents, flies and cockroaches contaminate food and utensils. Pest control work should be carried out on a regular basis by specialist pest control companies. For food safety reason, employees should not attempt to kill rodents by rodenticides. Professional service should be employed.

- (5) Cats, dogs and birds should not be allowed in food rooms since food items and utensils may be contaminated by these animals.
- (6) Rodent-proof devices should be installed within the premises including back doors, food rooms and food storage areas.
- (7) Food items should be properly wrapped and packed and put on storage racks for use on the first-in-first-out basis.
- (8) Preparation or storage of food and washing or storage of crockery and utensil are not allowed in the courtyards, rear lanes and other open space.

Licensees who contravene the law will be issued with warnings or be prosecuted and may even be liable to the suspension or cancellation of food licences.

In order to stay healthy, you should strengthen the supervision on your staff to ensure that they strictly observe the above guidelines to keep the environment clean and prevent rodent infestation.

Yours faithfully,

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for Director of Food and Environmental Hygiene

Points to Note for Cleaning Staff

- Under normal conditions, use a 1:99 diluted household bleach solution. For dirty areas use a stronger 1:49 solution.
- While at work, all staff should wear proper protective gear such as a face mask, gloves, overalls and proper footwear.

Tips for Management Companies

During inspections, management company staff should pay special attention to the following:

- Ensure soil and waste pipes function properly. Repair any defects and leaks immediately.
- Ensure cooling towers function properly. Any abnormal water splashing should be rectified immediately.
- Ensure refuse is not accumulated in common areas such as corridors, rooftops, staircases or lightwells.
- Look for signs of pest infestation (e.g. rodent droppings, cockroaches, stagnant water) and, if present, clean immediately. Engage pest control companies if necessary.
- Ensure all water storage tanks are properly covered and that there is no overflow.
- Ensure all ventilation systems function properly and are cleaned and maintained regularly to prevent accumulation of dust and dirt.

For any enquiries, please contact the Food and Environmental Hygiene Department Hotline on 2868 0000.

Atypical Pneumonia

Guidelines on the Inspection and Disinfection of Common Parts of Buildings



April 2003

Designed by the Information Services Department
Printed by the Printing Department
Hong Kong Special Administrative Region Government
(Printed on paper made from woodpulp derived from renewable forests)

Places Requiring Special Attention

Lift Cars and Escalators

- Wipe lift cars and escalators, particularly call buttons and handrails, at least four times a day.
- Clean lift ventilation fans regularly.

Main Entrance Lobby

- Wash and wipe estate/building entrances, door knobs/handles, security locks and buttons, and intercom systems at least four times a day.

Common Facilities

- Wash and wipe chairs, resting areas and other facilities used by the public in lift lobbies, corridors and public areas at least four times a day.

Security Guard Booth and Enquiry Counter

- Wash and wipe security guard booths and enquiry counters at least four times a day.

Toilets for Public Use

- Clean toilets and associated facilities used by the public at least four times a day.

Children's Play Areas / Facilities

- Wash and wipe children's play areas and facilities at least four times a day.

Refuse Collection Chambers

- Dispose of daily waste and junk properly. Wash refuse collection chambers and related facilities at least twice daily.

Other Places

Corridors and Public Places

- Wash and wipe the walls and floors of corridors and public places (including rear staircases) at least once daily.

Shopping Centres, Markets and Carparks

- Wash and wipe the walls and floors of shopping centres, markets and carparks at least once daily.

Club Facilities

- Wash and wipe general club facilities at least once daily.

Washing and Disinfecting

Washing

Step 1

Sweep litter before washing.

Step 2

Rinse with clean water.

Step 3

Wash thoroughly with a 1:99 solution of diluted household bleach (mix 1 part bleach with 99 parts water).

For areas that are dirty, use a stronger bleach solution at the ratio of 1:49.

Step 4

Hose down and remove excess water by mopping or sweeping.

Step 5

If necessary, repeat washing to ensure area is thoroughly cleaned. Use high-pressure, hot water cleaning machines as appropriate.

Wiping

Step 1

Wipe thoroughly with a cloth soaked in a 1:99 bleach solution.

For areas that are dirty, or subject to high pedestrian traffic, use a stronger 1:49 bleach solution.

Step 2

Wipe dry with a clean cloth.

Personal Cleaning Tools

- | | |
|-------------|--|
| • Broom | • Mop |
| • Brush | • Squeegee |
| • Bucket | • Towel |
| • Bleach | • High-pressure, hot water cleaning machine (optional) |
| • Goggles | • Overalls |
| • Face mask | • Gloves |
| • Footwear | |

一般清洗工具

- 掃帚
- 刷子
- 膠桶
- 漂白水
- 護眼罩
- 口罩
- 膠靴
- 地拖
- 水刮
- 毛巾
- 高壓熱水噴射洗濯機 (如有需要)
- 保護衣
- 膠手套

員工須知

- 一般情況下，採用 1:99 的稀釋家用漂白水，若地方骯髒，採用較濃的 1:49 稀釋家用漂白水。
- 清潔時，須佩戴或穿上適當的保護用具和衣物，例如口罩、膠手套、保護衣、膠靴等。

管理公司須知

檢查大廈時應特別注意下列各點：

- 確保糞渠及污水渠暢通無損；如有淤塞或洩漏，應立即維修。
- 確保冷卻系統 (水塔) 運作良好。如有水不正常地溢出，應立即維修妥當。
- 確保公眾地方 (例如走廊、天台、天井、樓梯等) 沒有垃圾堆積。
- 留意蟲患鼠患跡象 (例如老鼠排洩物、蟑螂、積水等)。如有發現，須立即採取清潔行動，以杜絕蟲患鼠患。如有需要，可聘用防治蟲鼠服務公司。
- 蓋好所有貯水箱，並防止有水溢出。
- 確保所有通風系統運作良好和清潔，要定期維修。

如有任何查詢，請致電食物環境衛生署熱線 2883 0000

預防非典型肺炎

樓宇公眾地方 檢查及消毒程序



以下地方務必特別留意

升降機和扶手電梯

- 升降機內部和扶手電梯至少每天拭抹四次，特別注意按鈕及扶手。
- 定期清潔升降機內的抽氣扇，並保持運作良好。

大堂入口

- 大堂入口範圍、門柄／把手、密碼開關按鈕、對講機等，至少每天清潔四次。

公用設施

- 大堂／升降機等候處、走廊、公用地方等的公共設施，如座椅、休憩空間、信箱等，至少每天清潔四次。

管理處更亭、大堂詢問處

- 管理處更亭、大堂詢問處／櫃檯等，至少每天清潔四次。

公用廁所

- 公用廁所及廁所設施，至少每天清洗四次。

兒童遊戲設施

- 兒童遊戲設施，至少每天清洗四次。

垃圾房

- 每天妥善清理垃圾及廢物。垃圾房範圍及設施，至少每天清洗兩次。

其他地方

走廊及公用地方

- 走廊及公用地方(包括後樓梯)的牆壁／地面，至少每天清洗及揩抹一次。

商場、街市及停車場

- 商場、街市及停車場的牆壁／地面，至少每天清洗及拭抹一次。

會所設施

- 會所一般設施，至少每天清潔一次。

清洗及消毒程序

清洗

步驟一

- 先清掃垃圾。

步驟二

- 用清水沖洗。

步驟三

- 以 1:99 (即把 1 份家用漂白水混和 99 份清水) 的稀釋家用漂白水徹底清洗。
- 如地方骯髒，稀釋漂白水的濃度應為 1:49 (即把 1 份家用漂白水混和 49 份清水)。

步驟四

- 用清水沖洗，再用地拖或水刮清除多餘的水。

步驟五

- 如有需要，重複清洗，確保地方乾淨。適當情況下，可使用高壓熱水噴射洗濯機。

拭抹

步驟一

- 以 1:99 的稀釋家用漂白水徹底拭抹。
- 如地方骯髒，稀釋漂白水的濃度應為 1:49。

步驟二

- 再用乾淨毛巾抹乾。

Inspection Tips

Pay special attention to the following:

- Ensure soil and waste pipes function properly. Repair any defects or leaks immediately.
- Look for signs of pest infestation (e.g. rodent droppings, cockroaches, stagnant water) and if present, clean immediately. If necessary, seek help from the management company.
- Keep carpets clean by vacuuming daily and regular dry cleaning.
- Ensure ventilation systems are clean and well maintained. Clean air filters regularly.

For any enquiries, please contact the Food and Environmental Hygiene Department Hotline on **2868 0000**.

Health Advice

- Maintain good body immunity. Eat a proper diet, exercise regularly, get adequate rest, reduce stress. Don't smoke.
- Maintain good personal hygiene. Wash hands frequently using liquid soap. Use disposable towels or a hand dryer to dry-hands.
Cover the nose and mouth when sneezing or coughing.
- Wash hands after coughing, sneezing or wiping the nose.
- Wash hands before touching the eyes, nose and mouth.
- Do not share towels.
- Do not share eating utensils – use serving spoons and chopsticks.
- Maintain good indoor ventilation.

Atypical Pneumonia

Guidelines for Disinfection of Public Places



Items in Frequent Contact with Occupants

Sitting Area/Bedrooms

- Door knobs/window handles/ buttons/switches
- Sofa
- Telephones/intercom/computer keyboards and mouses
- Carpet
- Surfaces (e.g. tables)
- Children's toys
- Floors

Dining Area

- Tables/chairs
- Eating utensils
- Floors

Kitchen and Toilet

- Water taps/shower heads
- Door knobs/window handles/ buttons/switches
- Water closets and cistern handles/ seat and cover flaps
- Bath-tubs and wash-basins
- Drain outlets
- Dustbins
- Walls and floors

Cleaning and Disinfection Procedures

(Also applies to general workplaces)

Furniture

Step 1

- Wipe thoroughly with a 1:99 solution of diluted household bleach (mix 1 part household bleach with 99 parts water).
- For areas that are dirty, use a stronger solution of bleach at the ratio of 1:49.

Step 2

Wipe dry.

Walls

Step 1

- Wipe thoroughly with a 1:99 diluted household bleach solution.
- For dirty areas, use a stronger 1:49 bleach solution.

Step 2

Wipe dry.

Mopping floors

Step 1

- Sweep litter before mopping.

Step 2

- Mop thoroughly with a 1:99 diluted household bleach solution.
- For areas that are dirty, use a stronger 1:49 bleach solution.

Step 3

- Clean and mop dry.

Toilet bowls

Step 1

- Clean with a toilet brush and a 1:99 diluted household bleach solution.

Step 2

- Flush.

Bath-tub and basins

Step 1

- Clean with an ordinary brush and a 1:99 diluted household bleach solution.

Step 2

- Rinse with water.

Drain outlets

- Pour a teaspoonful of 1:99 diluted household bleach solution down the drain outlet.
- After 5 minutes, pour clean water down the drain outlet.

General Cleaning and Disinfection Tools

- Broom
- Mop
- Brush
- Bucket
- Towel
- Bleach
- Appropriate protective clothing
- Face mask
- Rubber gloves

Points to Note

- Clean and disinfect your home at least once a day.
- Pay attention when cleaning electrical switches or computer equipment.

注意事項

- 家居應至少每日消毒一次。
- 清潔電器開關和電腦設備時務必小心。

檢查提示

特別注意下列各點：

- 確保糞渠及污水渠暢通、無損；如運作不正常，出現洩漏，應立即維修。
- 如發現有蟲鼠為患跡象（例如有老鼠排泄物、蟑螂、積水等），應立即採取清潔行動，杜絕蟲患鼠患。如有需要，可尋求管理處協助。
- 保持地毯清潔，須每日吸塵及定期清洗。
- 確保通風系統運作正常，定期清洗冷氣機隔塵網。

如有任何查詢，請致電食物環境衛生署熱線 2868 0000

健康忠告

- 注意均衡飲食、定時運動、有足夠休息、減輕壓力和不要吸煙，以增強身體的抵抗力。
- 保持良好的個人衛生習慣，打噴嚏或咳嗽時應掩着口鼻。
- 保持雙手清潔，用梘液和正確的方法洗手，並以用後即棄的紙巾抹乾。
- 雙手被呼吸系統分泌物弄污後（如打噴嚏後），立即洗手。
- 避免觸摸眼睛和口鼻；如須觸摸，應先洗手。
- 不應共用毛巾。
- 進食時使用公匙和公筷。
- 保持家居清潔及定期消毒。
- 保持室內空氣流通。

預防非典型肺炎

家居消毒



經常接觸的地方及物品

客廳／睡房

- 門柄／窗戶把手／按鈕／電器開關
- 梳化
- 電話／對講機／電腦鍵盤及滑鼠
- 地氈
- 家具表面(如桌面)
- 玩具
- 地板

飯廳

- 餐桌／餐椅
- 食具
- 地面

廚房及廁所

- 水龍頭／花灑頭
- 門柄／窗戶把手／按鈕／電器開關
- 坐廁及水箱把手／坐墊及蓋板
- 浴缸及洗手盆
- 地面排水口(如有)
- 垃圾桶
- 地面及牆壁

清洗及消毒程序

(也適用於一般工作場所)

拭抹家具

步驟一

- 以 1:99 (即把 1 份家用漂白水混和 99 份清水) 的稀釋家用漂白水徹底拭抹。
- 如地方骯髒，應用 1:49 (即把 1 份家用漂白水混和 49 份清水) 的稀釋家用漂白水清潔。

步驟二

- 用乾淨毛巾抹乾。

拭抹牆壁

步驟一

- 以 1:99 的稀釋家用漂白水徹底拭抹。
- 如地方有污穢物，稀釋家用漂白水的濃度應為 1:49。

步驟二

- 用乾淨毛巾抹乾。

拖地

步驟一

- 拖地前先清掃垃圾。

步驟二

- 用 1:99 的稀釋家用漂白水徹底拖地。
- 如地方骯髒，稀釋家用漂白水的濃度應為 1:49。

步驟三

- 用清水拖地。

洗刷水廁

步驟一

- 用廁所刷子和 1:99 的稀釋家用漂白水洗刷。

步驟二

- 以清水沖洗。

浴缸及洗手盆

步驟一

- 用普通刷子和以 1:99 的稀釋家用漂白水洗刷。

步驟二

- 以清水沖洗。

排水口

- 把一茶匙 1:99 的稀釋家用漂白水灌入排水口。
- 5 分鐘後，用清水沖洗。

一般清洗及消毒用具

- 掃帚
- 地拖
- 刷子
- 膠桶
- 毛巾
- 漂白水
- 適當保護衣物
- 口罩
- 膠手套

預防非典型肺炎

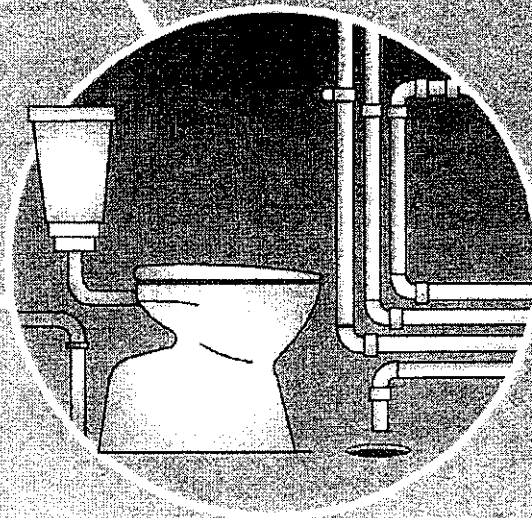
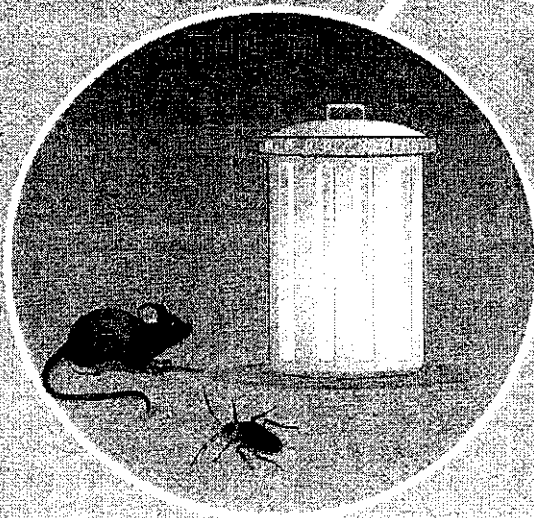
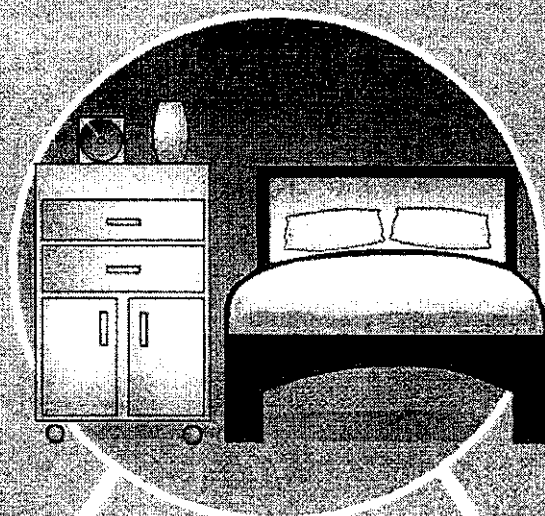
Prevention of Atypical Pneumonia



請注意: Pay attention to:

家居清潔

Home Cleaning



蟲鼠防治

Prevention of Pest Infestation

廁所及污水渠清潔

Toilet and Waste Pipe Cleaning

要知更多, 請致電 2833 0111 及瀏覽衛生署網頁 www.info.gov.hk/dh
To know more, please call 2833 0111 or visit the Department of Health's website at www.info.gov.hk/dh

食環署加強執法 提升食物業處所衛生水平

所有食物業處所、公眾街市及熟食中心/熟食小販市場經營者，必須時刻保持其處所清潔衛生。

食物環境衛生署（食環署）今日（五月二十九日）開始發信予有關經營者，知會他們該署會對不合衛生的處所加強執法行動。

食環署發言人說：「本署已陸續發信予全港約一萬八千個食物業處所，包括食肆、工廠食堂、食物製造廠及燒味／滷味店。」

「我們建議有關經營者特別留意以下幾方面：

- * 不潔的周圍環境；
- * 在行人路及後巷等公眾地方洗滌碗碟及配製食物；
- * 展示未加掩蓋的熟食；
- * 蟲鼠侵擾；以及
- * 不潔的廁所。

他表示：「為協助經營者保持處所的衛生水平，本署特別隨函付上食物業處所衛生指引，以供參照遵守。」

發言人重申，所有食物業處所經營者必須時刻保持處所（包括廁所地方）清潔，以保障公眾健康。

他表示：「鑑於近期爆發非典型肺炎，本署必須提醒業界人士嚴格遵守有關食物安全及食物業衛生操作的規定。」

「食物業處所從業員不得在後巷、行人路等公眾地方洗滌碗碟及配製食物，甚或把廢水和食物殘渣倒入地面雨水渠或排水明渠。」

他又強調：「他們亦必須妥為保護未加掩蓋的熟食，免受污染，並採取合適措施，以防處所受蟲鼠侵擾。」

「本署由下星期四（六月五日）起會採取大型執法行動，確保食物業處所嚴格遵守有關法例及持牌條件。」

他警告：「除日常巡查及執法行動外，食環署人員會突擊巡視持牌食物業處所，檢控違規人士。」

另一方面，食環署今日亦已發通知書予所有公眾街市及熟食中心攤檔租戶／熟食小販市場經營者。

發言人說：「此舉旨在加強街市及熟食中心／熟食小販市場的整齊及清潔。」

「我們將會加強執法行動，特別針對不潔攤檔、展示未加掩蓋食物及阻塞通道等違規事項。」

「食物業經營者亦將會收到有關家禽檔、鮮肉檔、冷藏肉類檔、魚檔、燒味／鹵味檔、熟食中心攤檔及熟食小販市場的衛生指引。」

發言人表示：「本署人員除於日常巡查時加強執法行動外，亦會由六月五日起對這些地方定期進行突擊行動。」

完

二〇〇三年五月二十九日（星期四）

Drive to improve hygiene of food premises

Operators of all food premises, public market stalls and cooked food centres/cooked food hawker bazaars are required to keep their premises clean and hygienic at all times.

The Food and Environmental Hygiene Department (FEHD) today (May 29) started sending letters to all these operators informing them that the department would step up enforcement actions against unhygienic conditions in their premises.

"Advisory letters are being sent to all the 18,000 odd food premises in the territory, including restaurants, factory canteens, food factories and siu mei/lo mei shops," said a spokesman for the FEHD.

"In the letter, the operators are advised to pay particular attention to certain problem areas. They include:

- * Dirty surroundings;
- * Scullery and food preparation in public places including pavement and side/rear lanes;
- * Open display of cooked food;
- * Pest infestation;
- * Dirty toilets.

"Together with the letter, the operators will also receive guidelines on food premises hygiene to help them upkeep the hygiene standard of their premises," he noted.

In order to protect public health, the spokesman reiterated that all operators of food premises were strongly advised to maintain their premises clean and hygienic, in particular the toilets.

"In the wake of the recent outbreak of SARS, we have to remind the trade of the importance to strictly comply with requirements relating to food safety and hygienic operation of food business.

"Staff of food premises must refrain from carrying out scullery/food preparation in public places or discharging waste water/food remnants into surface gutters or channels in public places, including rear lanes and pavements.

"They should also properly protect cooked food from the risk of contamination and also take due measures to prevent pest infestation inside their premises," the spokesman stressed.

"The department will mount large-scale enforcement actions from next Thursday (June 5) onwards to ensure compliance with the relevant legislation and licensing conditions.

"In addition to the day-to-day inspection and enforcement actions, FEHD staff will conduct blitz operations to licensed food premises and take out prosecution against those in breach of the law," he warned.

Meanwhile, the department also sent advisory letters today to all operators of its market stalls and cooked food centres/cooked food hawker bazaars.

"The move is aimed at enhancing the cleanliness and tidiness of our markets and cooked food centres/bazaars," said the spokesman.

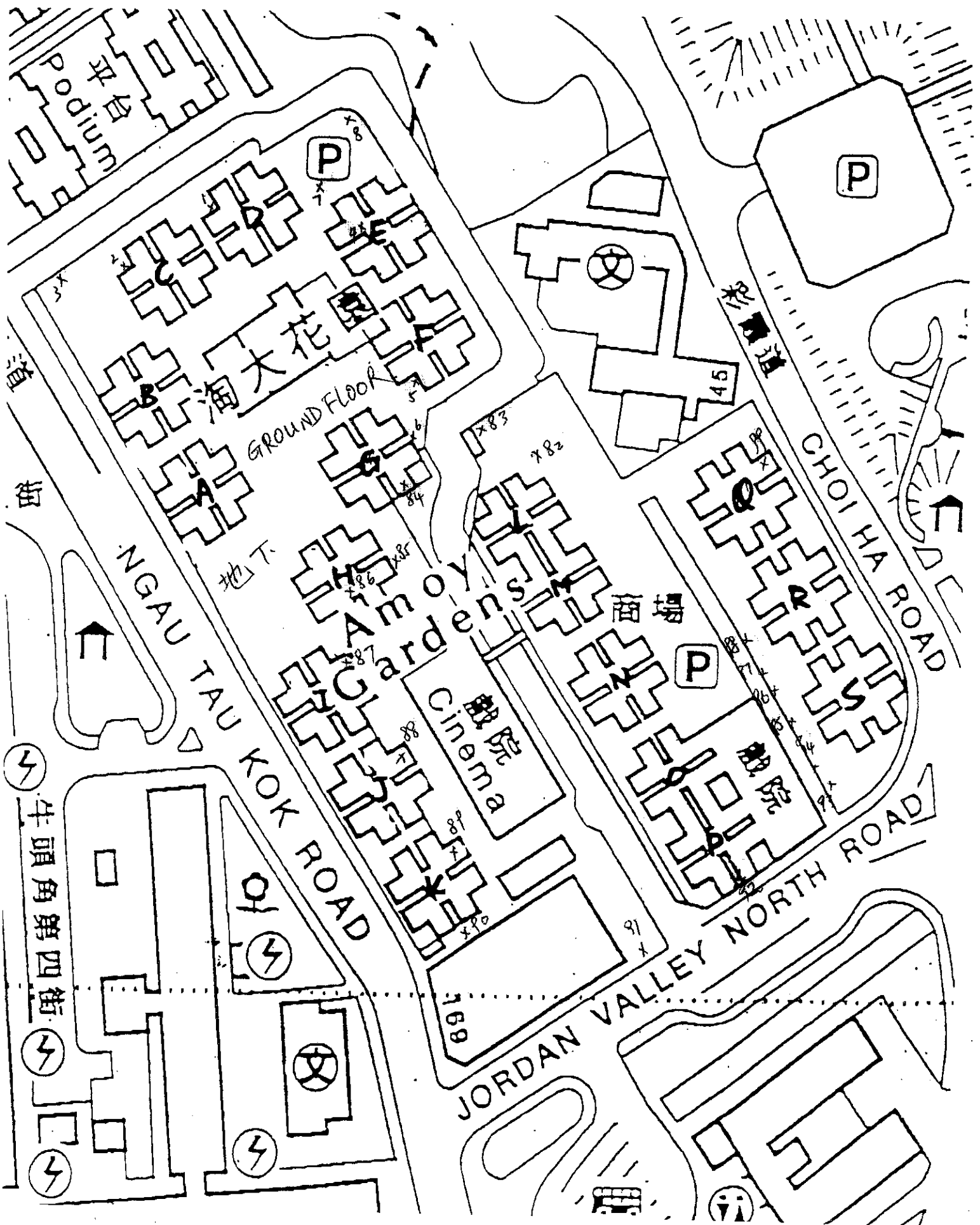
"We will strengthen enforcement actions against these premises, paying particular attention to dirty stalls, open display of cooked food and obstruction.

"The operators will also receive food hygiene codes of practice covering poultry stalls, fresh meat stalls, frozen meat stalls, fish stalls, siu mei/lo mei stalls, cooked food stalls and cooked food hawker bazaars.

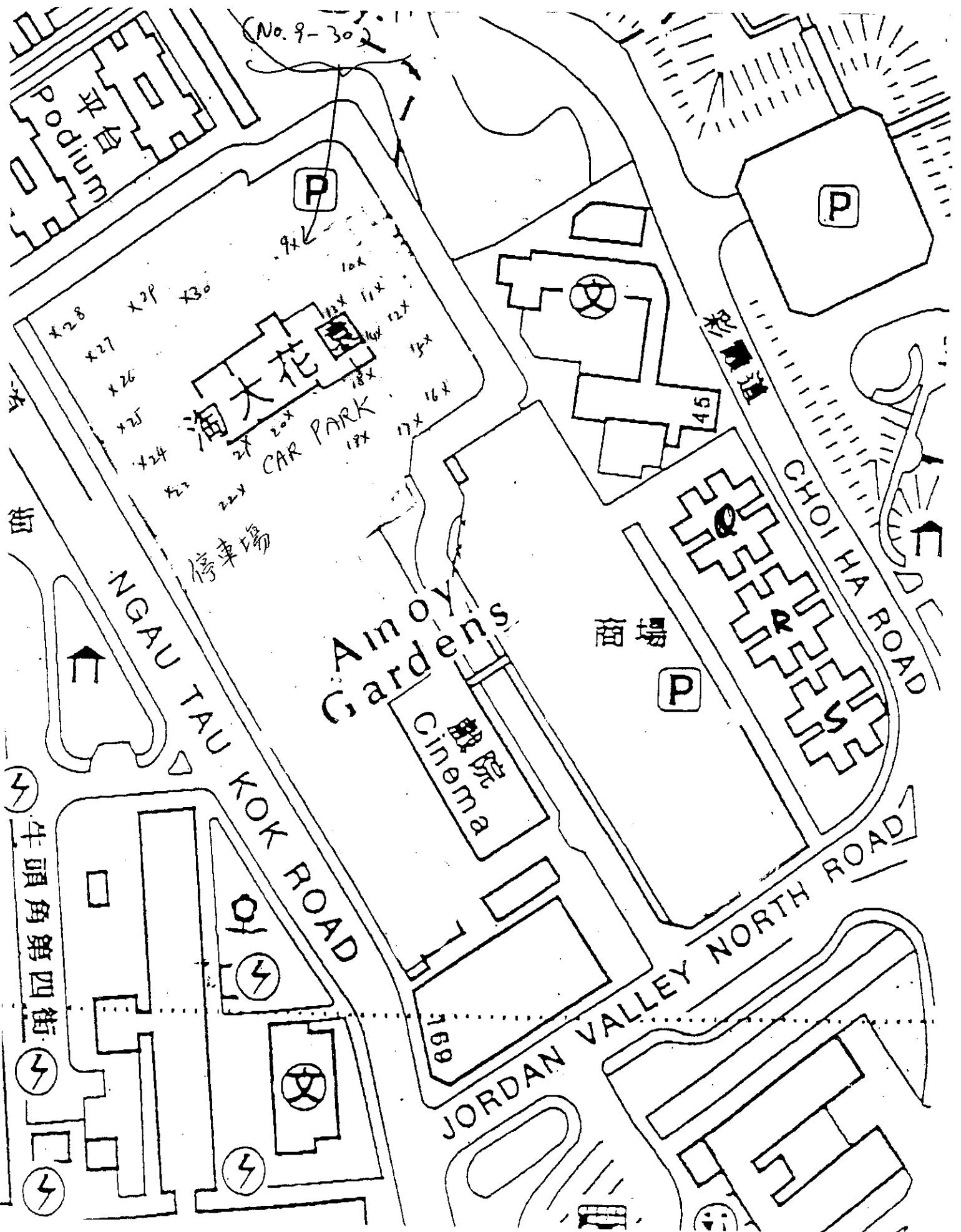
"Apart from stepped up enforcement in our daily patrol, our staff will also carry out blitz operations there regularly from June 5 onwards," the spokesman said.

End/Thursday, May 29, 2003

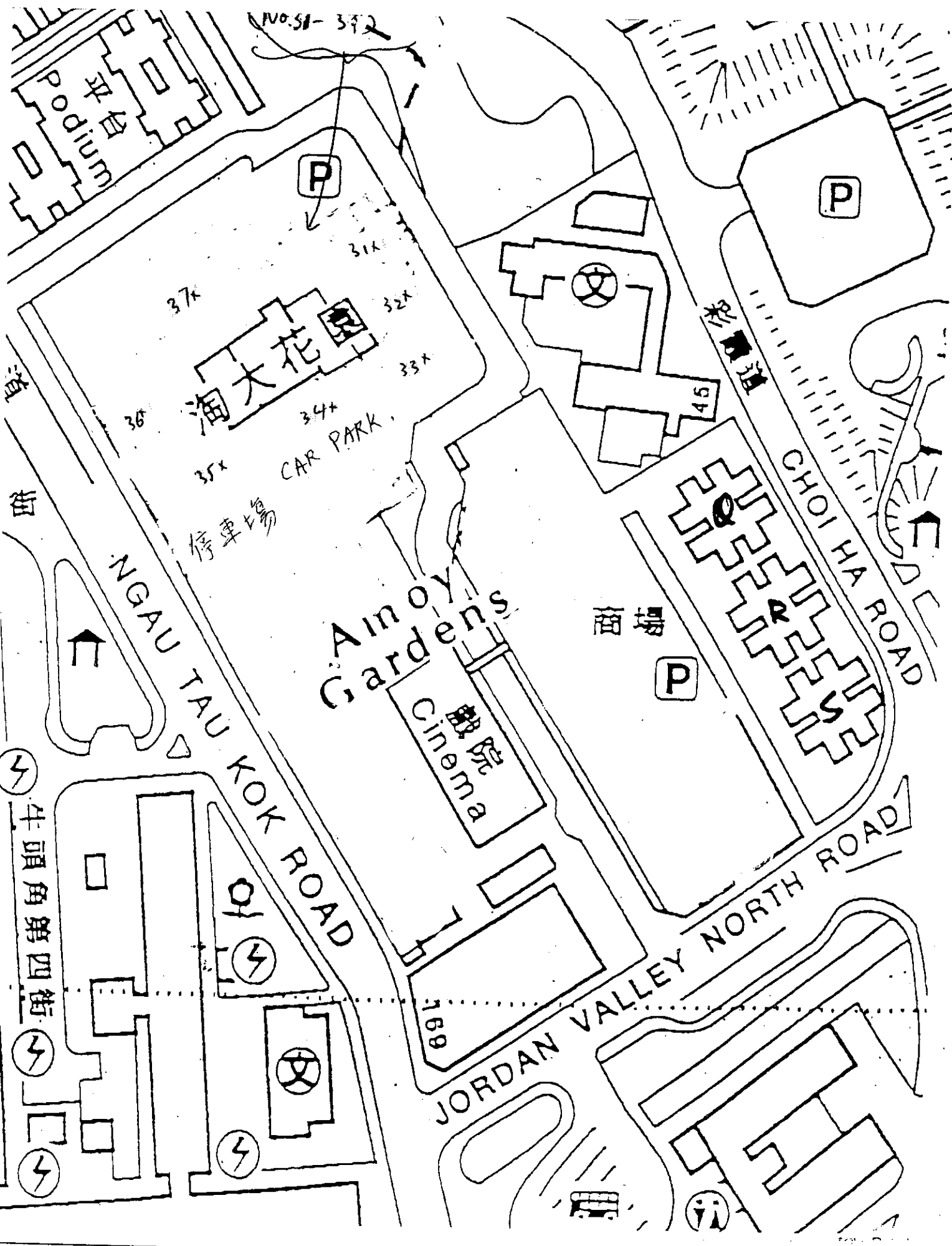
Location of cage traps at ground floor, Amoy Gardens, Kowloon
(From 2 April 2003 to 16 May 2003)



Location of cage traps at 1/F, car park, Amoy Gardens, Kowloon
(From 2 April 2003 to 16 May 2003)

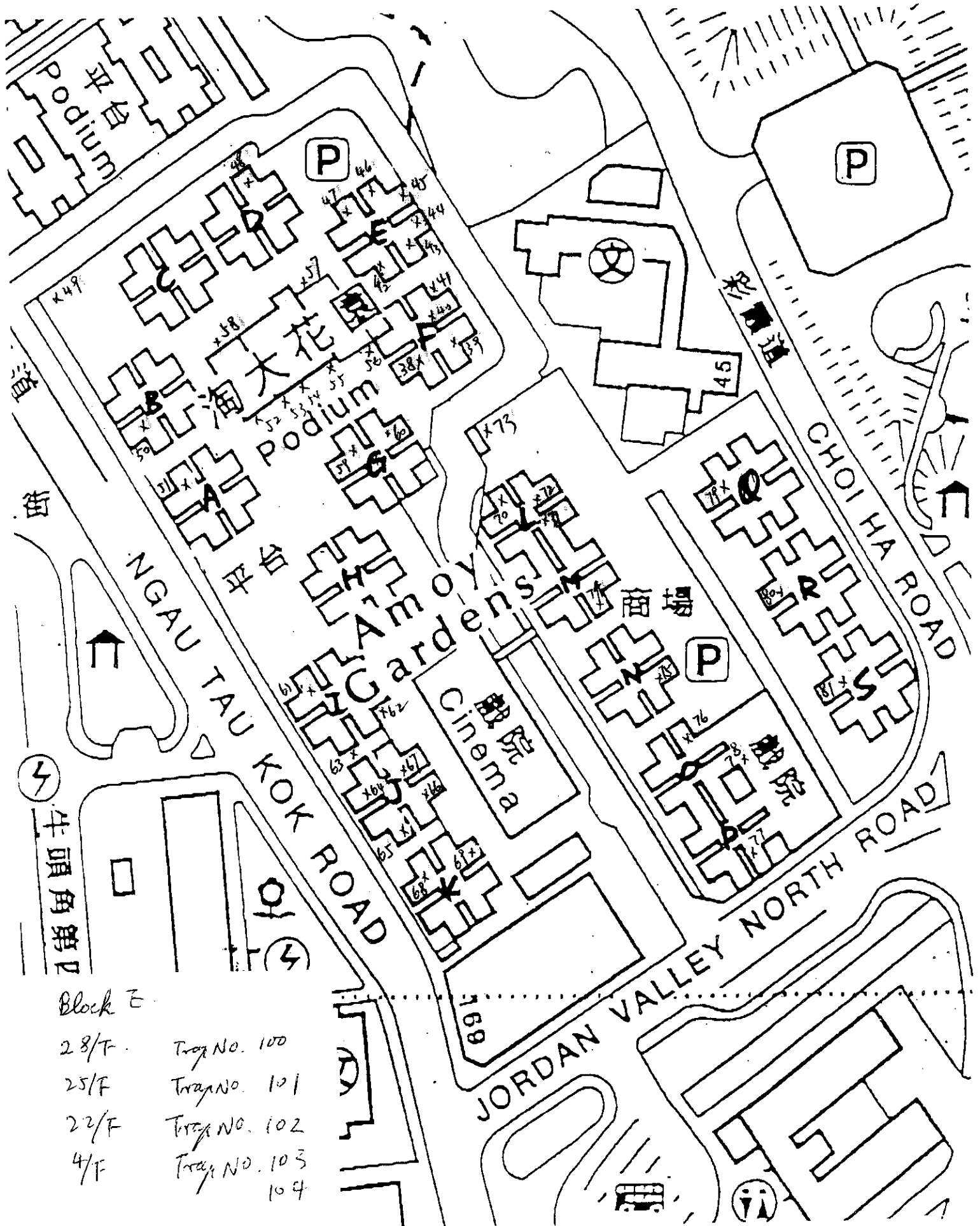


Location of cage traps at 2/F, car park, Amoy Gardens, Kowloon
(From 2 April 2003 to 16 May 2003)



Location of cage traps at 3/F, podium, Amoy Gardens, Kowloon
 (From 2 April 2003 to 16 May 2003)

Note: Trap No. 100 to 104 was added on 3 April 2003



Block E

- 28/F Trap No. 100
- 25/F Trap No. 101
- 22/F Trap No. 102
- 4/F Trap No. 103
- Trap No. 104