

Requirements of Food Truck Operation under the Scheme

I. Registration and Licensing Requirements for a Vehicle as a Food Truck

1. Food Trucks are required to be registered and licensed under the Road Traffic Ordinance (Cap. 374).
2. A Food Truck will be classified as a special purpose vehicle (SPV, 特別用途車輛), with body type "food processor". The construction of a SPV as a Food Truck needs to comply with the requirements of Road Traffic (Construction and Maintenance of Vehicles) Regulations (Cap. 374A).
3. The vehicle chassis will typically be type approved as a goods vehicle first. Approval of the drawings of the vehicle body, followed by an examination of the vehicle will be required.
4. Transport Department will only issue the Vehicle Registration Document and Vehicle Licence (SPV – Food Processor) after vehicle examination and inspections have been satisfactorily conducted by Transport Department, Food and Environmental Hygiene Department and relevant departments, upon payment of tax and fees.
5. The driver of a Food Truck should possess a full driving licence of SPV (class 21).
6. Any modification of the vehicle may lead to a change of vehicle class or body type. Vehicle owners should inform Transport Department immediately when the vehicle registration particulars have changed.

II. Food Safety and Hygiene Requirements for the Food Preparation Compartment of a Food Truck

(additional requirements /conditions may be imposed on individual case merits)

7. Selected applicants are required to obtain a Food Factory Licence (FFL) (under the Food Business Regulation, Cap. 132X) in the name of a natural person or a corporation as the food business licence for each of the Food Truck.
8. The potable water tank must be replenished on a daily basis. Only water from public mains water drawn from a water supply point in a clean and hygienic environment (such as in a back-up licensed food factory mentioned in item 17

below) or distilled water in the manufacturer's original bottle should be used to fill up the tank.

9. The waste water should be discharged at a facility connected to government sewers, installed with a grease trap to remove excessive grease in the discharge and licensed under the Water Pollution Control Ordinance (Cap. 358) (such as in a back-up licenced food factory mentioned in item 17 below, market or food outlet). Waste water collected in the tank should be emptied and the tank should be cleansed daily at the end of business.
10. When natural ventilation is insufficient (i.e. where openings or hatches which can be opened to the open air are less than 1/10th of the floor area of the compartment), a propulsion fan of sufficient capacity must be provided. The propulsion fan shall serve the purpose of obtaining fresh air from the open space at a height of at least 2.5 m above ground level and in such a manner as not to be a nuisance. There shall be no short-circulating with the extraction of exhaust air and the supply of fresh air.
11. Where food is to be hot held, there should be hot storage equipment of sufficient capacity to maintain the food at 60°C or above. The equipment shall be fitted with a thermometer.
12. Means should be provided to protect food from risk of contamination. Adequate dust-proof showcases/containers should be provided for storage of ready-to-eat open food.
13. Adequate facilities must be provided for the storage, cleansing and sterilization of equipment and utensils used in the preparation or service of food. Where there is provision of a back-up licensed food factory mentioned in item 17 below, the equipment and utensils can be returned to the back-up licensed food factory where they can be effectively washed clean and sterilized. (Note: If sterilizer is used for sterilization of equipment and utensils, it shall not be less than 23-litre capacity. If mechanical dish washer or bactericidal agent is used, the type of dish washer or bactericidal agent must be approved by the Food and Environmental Hygiene Department.)
14. All utensils used for consumption of food should be of single-use disposable type. The utensils not in use should be kept in cupboards.

15. The surfaces of the service hatch, work tables, cupboards, racks, shelves and any other equipment which may come into contact with any food must be of smooth impervious material for easy cleansing.
16. Adequate numbers of refuse bins with close-fitting lids shall be provided to contain the food waste and any other refuse generated on site. The refuse shall be disposed of at the approved points (such as in a back-up licensed food factory mentioned in item 17 below).
17. Where there are activities to support the operation of the Food Truck, including preparation of food (such as washing, peeling, cutting, etc), washing and sterilization of equipment, supply of potable water and disposal of waste water and refuse, etc, the activities must be conducted in back-up licensed food factories.
18. Where food prepared or sold in the Food Truck is obtained from food suppliers, the food should be obtained from licensed food factories or other lawful sources.
19. No clothing or personal belongings should be placed in the compartment to prevent contamination of open food. Locker should be provided for storage of the clothing or personal belongings of the food handlers.
20. The operator should have acquired training on food safety and hygiene. The operator can attend the hygiene supervisor training course organized by the Food and Environmental Hygiene Department.
21. Adequate standing space for customers must be provided on site.
22. No tables and chairs should be set up to allow customers to dine on site. The food sold should be for take-away only.
23. The activities and condition of the Food Truck within the area of the Pitch should be of such a nature and state as not to prejudice the hygienic operation of the Food Truck.
24. The Food Truck should only operate at designated site(s) approved by the Government and the respective Venue(s).

25. The layout of the compartment shall be kept in strict conformity with that shown in the layout plan approved by the Food and Environmental Hygiene Department. No alteration or addition shall be made without the prior approval of the Department.
26. The Food Truck should not carry on the food business beyond its confines as delineated on the plan approved by the Food and Environmental Hygiene Department.
27. The Operator should obtain the relevant certifications as required by the concerned government department(s), such as a Fire Services Certificate issued by the Director of Fire Services, a Certificate of Compliance and a Certificate of Completion in respect of all gas fittings/appliances and a Work Completion Certificate in respect of the fixed electrical installation, etc.
28. The licensee shall submit to Food and Environmental Hygiene Department a finalized schedule endorsed by the Tourism Commission showing operation of the Food Truck at designated sites. The Food Truck business shall only operate at the designated sites during specified operation hours in the schedule as submitted to the Food and Environmental Hygiene Department or at those sites with tourism events designated by the Tourism Commission and with prior approval by the Food and Environmental Hygiene Department.

III. Fire and Gas Safety Requirements for a Food Truck

General Fire Safety Requirements

29. Both electricity and liquefied petroleum gas (LPG) can be used as cooking fuel in Food Trucks. If LPG is used for naked flame cooking on Food Trucks, the LPG installations should comply with the Gas Safety Ordinance (Cap. 51).
30. All fire service installations and equipment provided for the Food Truck should be installed, retained and maintained in efficient working order. For all maintenance, alterations and additions, such works shall be carried out by a Registered FSI Contractor who shall issue Certificate(s) of Fire Service Installations and Equipment (FS 251) to the owner with copies forwarded to the Director of Fire Services within 14 days after completion of the works.

31. If LPG is used as fuel for cooking/food warming:
 - 31.1 an automatic fire suppression / extinguishing system shall be installed to cover all cooking ranges / stoves and locations where open flame cooking / deep fat frying / flambéing is conducted. The system shall comply with the Underwriters Laboratories (UL) test standard entitled UL-300: Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment or other equivalent standard acceptable to the Director of Fire Services. Automatic fire suppression / extinguishing systems shall be installed in accordance with the requirements of their listing;
 - 31.2 adequate natural ventilation shall be maintained during the cooking/food warming process;
 - 31.3 the advice and requirements which imposed by the controlling authority, the Electrical and Mechanical Services Department shall be complied with, and relevant Code of Practice for LPG installation shall also be adhered to.

32. No cooking/food warming activities shall be allowed outside the food preparation compartment of the Food Truck.

33. All combustible materials used as walls, floors, ceilings, decoration and canopy of the food processing area shall conform to British Standard 476: Part 7 Class 1 or 2 Rate of Surface Spread of Flame or to another standard acceptable to the Director of Fire Services, or shall be brought up to any of those standards by treating with a fire retardant paint or solution acceptable to the Director of Fire Services. In the latter case, the works shall be carried out by a Class 2 Registered Fire Service Installation Contractor and a certificate (FS251) to this effect from the Contractor shall be forwarded to this Department as documentary proof of compliance. Such fire retardant treatment shall be administered periodically in accordance with the fire retardant solution manufacturer's instructions/recommendations.

34. All draperies and curtains, if installed, shall be made of fire resistant material and conform to British Standard 5867: Part 2 fabric type B when tested in accordance with British Standard 5438 or to another standard acceptable to the Director of Fire Services, or shall be brought up to any of those standards by treating with a fire retardant solution acceptable to the Director of Fire Services. In the latter case, the work shall be carried out by a Class 2 Registered Fire Service Installation Contractor and a certificate (FS251) to this effect from the Contractor shall be forwarded to this Department as documentary proof of compliance.

35. For Polyurethane (PU) foam used at food preparation compartment:
- 35.1 All PU foam filled mattresses and covering material used for fabrication of the mattresses shall conform to British Standard 7177 (for use in medium hazard premises/building); or “Standard for the Flammability (Open Flame) of Mattress Sets” – (Part 1633 of Title of Code of Federal Regulations) as issued by the Consumer Product Safety Commission (CPSC) in the US; or to other standard acceptable to the Director of Fire Services;
 - 35.2 All PU foam filled upholstered furniture and covering material used for fabrication of the furniture shall conform to British Standard 7176 (for use in medium hazard premises/building); or Flammability Test Procedure for Seating Furniture for Use in Public Occupancies (Technical Bulletin Number 133) as issued by the Bureau of Home Furnishings and Thermal Insulation, Department of Consumer Affairs, State of California; or to other standard acceptable to the Director of Fire Services;
 - 35.3 Each PU foam filled mattresses and upholstered furniture conforming to British Standard 7177 (for use in medium hazard premises/building) and British Standard 7176 (for use in medium hazards premises/building) respectively shall bear an appropriate label (Appendix); and
 - 35.4 Invoices from manufactures/suppliers and test certificates from testing laboratories indicating that the PU foam filled mattresses and/or furniture items have complied with the specified standards shall be produced for verification. Test certificate shall be issued by a testing laboratory accredited to conduct test according to the specified standard, and be authenticated by the company's stamp of manufacturer/supplier.
36. Petrol-driven generator set is not allowed. If diesel-driven generator set is used, the following are to be adhered to:
- 36.1 only diesel-driven generator set with built in tank is allowed to be used;
 - 36.2 generator set shall be attended by competent operators at all times;
 - 36.3 One 4.5kg CO₂ gas type fire extinguisher of the approved type to be provided for the generator set; and
 - 36.4 No storage or use of dangerous goods in excess of the exempt quantity within the meaning of the Dangerous Goods (General) Regulations (Cap. 295B) is permitted without a licence or approval granted by the Director of Fire Services.

Fire Precautions

37. To ensure the safe operation of the Food Truck, the following are to be adhered to:
- 37.1 All fire service installations and equipment provided should be:
- kept clear from any obstruction;
 - clearly indicated as regard to their locations and methods of operation;
 - maintained in efficient working order at all times; and
 - inspected at least once every twelve months.
- 37.2 All staff should be made aware of the emergency procedures to be taken in the event of a fire. These include:
- giving warning of the fire by operating the manual fire alarm, if any, or by shouting “fire”;
 - assisting to evacuate the customers;
 - reporting to Fire Services Department through “999”;
 - turning the main switch to "OFF" position if the fire involves electrical installation if it is safe to do so; and
 - attempting to extinguish the fire by using portable fire-fighting equipment if it is safe to do so.

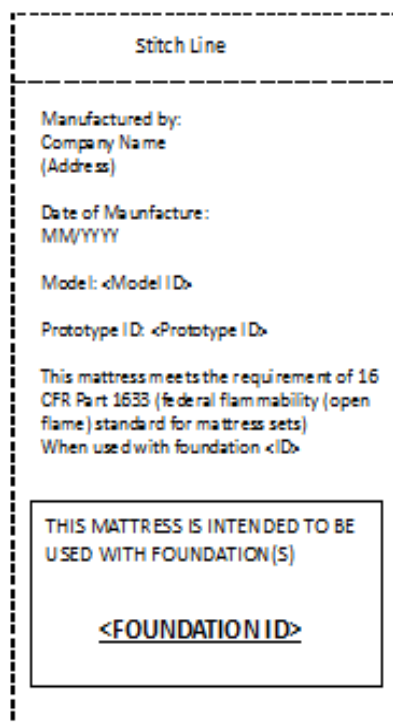
Gas Safety

38. Gas appliances and associated gas pipework / accessories (e.g. gas cooker and flexible tubing) shall be approved type and properly installed by registered gas installer. Inspection on the conditions of LPG installation and any related gas work will also need to be carried out by registered gas installer. LPG cylinders serving fixed gas appliances should be stored in a separate ventilated compartment of the vehicle.
39. Unless specifically approved in accordance with the Gas Safety Ordinance (Cap. 51), storing LPG cylinders (including empty cylinders) with a total nominal water capacity of over 130 litres (approximately 50 kg nominal weight) at any time is an offence. Under current provisions, a vehicle carrying LPG cylinders that exceeds the exempted quantity cannot enter tunnels without prior agreements from tunnel operators.

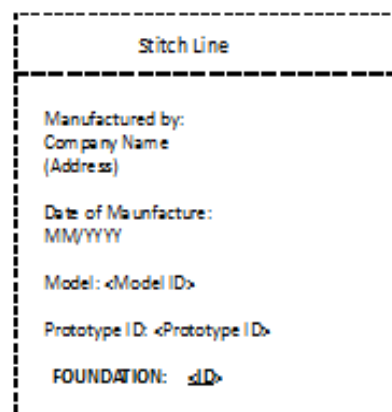
Sample of Label (標籤樣本)

APPENDIX 附件

Sample I (樣本 I)



Sample II (樣本 II)



The minimum size of the label shall be 2 X 3 inches and the minimum size of the type shall be one-eighth inch in height. All type shall be in capital letters.

Sample III (樣本 III)



Sample IV (樣本 IV)



IV. Requirements on Electrical Installation for a Food Truck

40. All materials and workmanship shall comply with "Code of Practice for the Electricity (Wiring) Regulations" issued by the Electrical and Mechanical Services Department. The works shall comply with Electricity Ordinance (Chapter 406) Electricity (Wiring) Regulations, 1990.
41. The installation shall be carried out in a manner consistent with good practice in Hong Kong.
42. The emission from the generator shall comply with the dark smoke requirement of the Air Pollution Control (Smoke) Regulations;
43. The generator set shall be properly erected in position.
44. All moving parts, bare exhaust manifolds and pipes shall be properly and completely guarded. The guards shall be of such design that will guard against the serviceman from coming into contact with any part which is likely to cause injury to personnel.

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