

Why Noodle in Sai Ying Pun fined for emitting excessive cooking fumes

Why Noodle, a restaurant located at Ying Wa Terrace in Sai Ying Pun, did not comply with the requirements of a statutory notice issued by the Environmental Protection Department (EPD) and failed to reduce excessive cooking fume emissions. The restaurant today (November 26) was convicted and fined \$10,000 by Eastern Magistrates' Courts for contravening the Air Pollution Control Ordinance (APCO).

During the investigation of a complaint against cooking fume emissions of a restaurant in October last year, the EPD found that the restaurant had failed to install proper cooking fume control equipment and was emitting excessive cooking fumes. The EPD then issued a statutory notice under the APCO requiring the restaurant to install proper equipment to reduce its emissions by the deadline. However, the restaurant failed to comply with this requirement by the specified date and continued to emit visible cooking fumes, and was thus prosecuted by the EPD. The department is continuing following up on the case to urge the restaurant to comply with the statutory requirements.

An EPD spokesman reminded food business operators that the responsible persons should properly design and install appropriate and effective air pollution control equipment in the kitchens of food premises. They should also arrange for experienced technicians to clean, check and repair the equipment regularly to ensure no visible fumes are emitted, so as to avoid causing air pollution and nuisance to nearby residents.

According to the APCO, restaurant operators should adopt effective remedial measures to abate excessive cooking fume emissions within a specified time limit upon receipt of a statutory notice. First-time offenders are liable to a maximum fine of \$100,000. A maximum fine of \$200,000 and six months' imprisonment may be imposed on second or subsequent convictions.

Update on cases of Legionnaires' disease

The Centre for Health Protection (CHP) of the Department of Health today (November 26) reported the latest number of cases of Legionnaires' disease (LD), and stressed the importance of using and maintaining properly designed man-made water systems, and that susceptible groups should strictly observe relevant precautions.

From November 18 to 24, two community-acquired LD cases were reported. They are:

1. A male patient, aged 61 with underlying illnesses, who lives in Tower 2A, The Wings IIIA, 19 Tong Yin Street, Tseung Kwan O; and
2. A female patient, aged 76 with underlying illnesses, who lives in Choi Yuet House, Choi Ha Estate, 18 Choi Ha Road, Kwun Tong District.

"Epidemiological investigations are ongoing to identify potential sources of infection, high-risk exposure and clusters, if any," a spokesman for the CHP said.

As of November 24, 98 LD cases had been reported in 2018. In 2017 and 2016, there were 72 and 75 cases respectively.

"Men, people aged over 50, smokers, alcoholics and persons with weakened immunity are more susceptible to LD. Some situations may also increase the risk of infection, including poor maintenance of water systems leading to stagnant water; living in areas with old water systems, cooling towers or fountains; using electric water heaters, whirlpools and spas or hot water spring spas; and recent stays in hotels or vessels," the spokesman said.

Legionellae are found in various environmental settings and grow well in warm water (20 to 45 degrees Celsius). They can be found in aqueous environments such as water tanks, hot and cold water systems, cooling towers, whirlpools and spas, water fountains and home apparatus which support breathing. People may get infected when they breathe in contaminated droplets (aerosols) and mist generated by artificial water systems, or when handling garden soil, compost and potting mixes.

Immunocompromised persons should:

1. Use sterile or boiled water for drinking, tooth brushing and mouth rinsing;
2. Avoid using humidifiers, or other mist- or aerosol-generating devices. A shower may also generate small aerosols; and
3. If using humidifiers, or other mist- or aerosol-generating devices, fill the water tank with only sterile or cooled freshly boiled water, and not water directly from the tap. Also, clean and maintain humidifiers/devices regularly according to manufacturers' instructions. Never leave stagnant water in a humidifier/device. Empty the water tank, wipe all surfaces dry, and change the water daily.

The public should observe the health advice below:

- Observe personal hygiene;
- Do not smoke and avoid alcohol consumption;
- Strainers in water taps and shower heads should be inspected, cleaned, descaled and disinfected regularly or at a frequency recommended by the

manufacturer;

- If a fresh water plumbing system is properly maintained, it is not necessary to install domestic water filters. Use of water filters is not encouraged as clogging occurs easily, which can promote growth of micro-organisms. In case water filters are used, the pore size should be 0.2 micrometres (μm) and the filter needs to be changed periodically according to the manufacturer's recommendations;
- Drain and clean water tanks of buildings at least quarterly;
- Drain or purge for at least one minute the infrequently used water outlets (e.g. water taps, shower heads and hot water outlets) and stagnant points of the pipework weekly or before use;
- Seek and follow doctors' professional advice regarding the use and maintenance of home respiratory devices and use only sterile water (not distilled or tap water) to clean and fill the reservoir. Clean and maintain the device regularly according to the manufacturer's instructions. After cleaning/disinfection, rinse the device with sterile water, cooled freshly boiled water or water filtered with 0.2 μm filters. Never leave stagnant water in the device. Empty the water tank, keep all surfaces dry, and change the water daily; and
- When handling garden soil, compost and potting mixes:
 1. Wear gloves and a face mask;
 2. Water gardens and compost gently using low pressure;
 3. Open composted potting mixes slowly and make sure the opening is directed away from the face;
 4. Wet the soil to reduce dust when potting plants; and
 5. Avoid working in poorly ventilated places such as enclosed greenhouses.

The public may visit the CHP's [LD page](#), the [Code of Practice for Prevention of LD](#) and the [Housekeeping Guidelines for Cold and Hot Water Systems for Building Management](#) of the Prevention of LD Committee, and the CHP's [risk-based strategy](#) for prevention and control of LD.

Firing practice for December 2018

Firing practice will take place at two military sites, namely the San Wai/Tai Ling Firing Range and the Tsing Shan Firing Range, next month (December).

Red flags or red lamps will be hoisted at the firing areas before and during firing practice. For their safety, people are advised not to enter the firing area.

Following are the dates and times for the firing practice sessions in December 2018:

San Wai/Tai Ling Firing Range

Date	Time
December 1 (Saturday)	8am-9pm
December 3 (Monday)	8am-9pm
December 4 (Tuesday)	8am-9pm
December 5 (Wednesday)	8am-9pm
December 6 (Thursday)	8am-9pm
December 7 (Friday)	8am-9pm
December 8 (Saturday)	8am-9pm
December 10 (Monday)	8am-9pm
December 11 (Tuesday)	8am-9pm
December 12 (Wednesday)	8am-9pm
December 13 (Thursday)	8am-9pm
December 14 (Friday)	8am-9pm
December 15 (Saturday)	8am-9pm
December 17 (Monday)	8am-9pm
December 18 (Tuesday)	8am-9pm
December 19 (Wednesday)	8am-9pm
December 20 (Thursday)	8am-9pm
December 21 (Friday)	8am-9pm
December 22 (Saturday)	8am-9pm
December 24 (Monday)	8am-9pm
December 27 (Thursday)	8am-9pm
December 28 (Friday)	8am-9pm
December 29 (Saturday)	8am-9pm
December 31 (Monday)	8am-9pm

Tsing Shan Firing Range

Date	Time
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December 1 (Saturday)	8am-9pm
December 3 (Monday)	8am-9pm
December 4 (Tuesday)	8am-9pm
December 5 (Wednesday)	8am-9pm
December 6 (Thursday)	8am-9pm
December 7 (Friday)	8am-9pm
December 8 (Saturday)	8am-9pm
December 10 (Monday)	8am-9pm
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December 31 (Monday)	8am-9pm

[Re-opening of Government Secretariat Tender Box](#)

The Government Secretariat Tender Box (GSTB) located on the ground floor, East Wing of the Central Government Offices at Tamar will be re-opened to receive tenders for the Central Tender Board that close on or after November 30, 2018.

Tenders must be deposited in the tender box as specified in the tender notice (Specified Tender Box) before the specified tender closing time. Late tenders and tenders not deposited in the Specified Tender Box will not be processed.

For enquiries, please call 2810 2401 between 9am and 6 pm from Mondays to Fridays (except public holidays).

Zhejiang Liaison Unit moves to new office

The Zhejiang Liaison Unit (ZJLU) of the Hong Kong Special Administrative Region (HKSAR) Government today (November 26) moved to its long-term office, located at the same building of the former office. Detailed contact information is as follows:

Address: Unit 2107, 21/F, Tower A, China Resources Building, 1366 Qianjiang Road, Jianggan District, Hangzhou, Zhejiang Province

Tel: (86 571) 8815 1097

Fax: (86 571) 8812 3919

Email/website: zjlu@sheto.gov.hk/www.sheto.gov.hk

The ZJLU is set up under the Hong Kong Economic and Trade Office in Shanghai of the HKSAR Government and commenced operation on April 18 last year. The establishment of the ZJLU aims at strengthening the relations between Hong Kong and Zhejiang Province including its municipalities by enhancing government-to-government co-operation, promoting exchanges and co-operation on economic affairs, trade and culture between Hong Kong and Zhejiang, and providing support to Hong Kong residents and enterprises in Zhejiang.