

FEHD orders restaurant in Tokwawan to suspend business for 14 days

The Director of Food and Environmental Hygiene has ordered a general restaurant in Tokwawan to suspend business for 14 days, as the operator repeatedly breached the Food Business Regulation (FBR) by changing the type of fuel used for its heating equipment without permission.

The restaurant, located on the ground floor of 86C and 86D Lok Shan Road, was ordered to suspend business from today (October 18) to October 31.

"Two convictions for the above-mentioned breach were recorded against the shop last December and this June. A total fine of \$4,000 was levied by the court and 15 demerit points were registered against the licensee under the department's demerit points system. The contraventions resulted in the 14-day licence suspension," a spokesman for the Food and Environmental Hygiene Department (FEHD) said.

The licensee of the restaurant had a record of two convictions for the same offence in July and November last year. A total fine of \$2,600 was levied and 15 demerit points were also registered, leading to a seven-day licence suspension during January and February this year.

The spokesman reminded the licensees of food premises to comply with the FBR and other relevant regulations, or their licences could be suspended or cancelled.

Licensed food premises are required to exhibit a sign, at a conspicuous place near the main entrance, indicating that the premises have been licensed. A list of licensed food premises is available on the FEHD's website (www.fehd.gov.hk/english/licensing/index.html).