

FEHD reminds catering premises in Types C or D Modes of Operation under vaccine bubble to register

A spokesman for the Food and Environmental Hygiene Department (FEHD) today (June 30) reminded catering premises operators that in accordance with the current directions under the Prevention and Control of Disease (Requirements and Directions) (Business and Premises) Regulation (Cap. 599F), they are required to register relevant information at the FEHD's vaccine bubble (VB) thematic webpage (www.fehd.gov.hk/english/events/covid19/vaccination_declaration.html) if they choose to operate under Types C or D Modes of Operation under the VB.

"Should the above-mentioned premises opt to change to operate in other modes or as bars/pubs, their operators must submit an application for cancellation of Types C or D restaurant registration via the VB thematic webpage (www.fehd.gov.hk/english/licensing/COVID19_CancelRestaurant.html). Upon verification, the FEHD will update the lists of catering premises under Types C and D Modes of Operation at the VB thematic webpage (www.fehd.gov.hk/english/events/covid19/vaccine_bubble_locations.html)," the spokesman said.

Furthermore, apart from the regular testing services provided for practitioners working at Sheung Shui Slaughterhouse, the FEHD will continue to arrange free COVID-19 testing services for targeted groups, including high-exposure groups such as staff and personnel working in markets, licensed hawkers and practitioners of cold stores, to safeguard public health. The deadline for online registration for the scheme has been extended to July 31. People in high-exposure groups who have already registered and undergone testing may register again.

Under the scheme, the testing agency (Prenetics Limited) will be responsible for the provision of one-stop services covering specimen taking and testing. For details of the testing programme, please call the hotline of the testing agency at 3008 8319 or visit the FEHD website (www.fehd.gov.hk/english/events/covid19_test/info_20200926.html).

To minimise the risk of COVID-19 transmission, the spokesman appealed to operators and staff members of all premises to stay vigilant, and continue to comply with the relevant regulations on prevention and control of disease in a concerted and persistent manner, and to maintain personal and environmental hygiene continuously with a view to ensuring cleanliness of the premises and food safety.