

## FEHD reminds premises operators to update "QR Code Verification Scanner" mobile app

A spokesman for the Food and Environmental Hygiene Department (FEHD) said today (November 24) that the FEHD has updated the "QR Code Verification Scanner" mobile app to enable users to read the updated QR codes for vaccination records of the third dose of COVID-19 vaccines.

The spokesman said, "In order to read the QR codes for vaccination records of customers who have received the third dose of COVID-19 vaccines, premises operators are required to update the 'QR Code Verification Scanner' mobile app (version 3.9.0a for Android mobile devices and version 3.10.0 for iOS mobile devices) as soon as possible. The FEHD has also updated the related information on the FEHD's 'vaccine bubble' thematic webpage ([www.fehd.gov.hk/english/events/covid19/vaccine\\_bubble\\_FP.html](http://www.fehd.gov.hk/english/events/covid19/vaccine_bubble_FP.html))."

Pursuant to the current specification and directions under the Prevention and Control of Disease (Requirements and Directions) (Business and Premises) Regulation (Cap. 599F), premises operators must use the "QR Code Verification Scanner" mobile app provided by the Government to scan customers' QR codes of their COVID-19 vaccination records for checking whether the customers have complied with the relevant requirement about vaccination (i.e. having received the first dose of vaccine). Should a customer choose to bring along his/her record of having received the third dose of vaccine, the updated "QR Code Verification Scanner" mobile app will be able to read it. This facilitates the premises operator to fulfil the relevant directions and the customer to gain admission to the relevant premises.

To minimise the risk of COVID-19 transmission, the spokesman appealed to operators and members of the public to stay vigilant, to 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.