

Open auctions for public market stalls to be held in March

The Food and Environmental Hygiene Department (FEHD) announced today (February 27) that open auctions for a total of 91 stalls in 20 public markets will be held in March.

The retail commodities allowed for sale in these stalls cover chilled meat/frozen meat, fresh meat, fish, fruits, vegetables, cooked food, ready-to-eat food, siu mei and/or lo mei, food-related dry goods and wet goods, non-food related dry goods and wet goods, service trades (including manicures, beauty and Chinese medicine practitioners), etc. The tenancy agreement is a three-year fixed term from April 1, with no right of renewal upon expiry of the tenancy agreement. The upset prices of the monthly rent of the stalls vary depending on the sizes and locations of the individual stalls. Relevant information is available on the FEHD website.

A spokesman for the FEHD said, "Bidders for the market stalls must be at least 18 years old and ordinarily reside in Hong Kong. To allow more people to bid for the stalls and increase customer choices by enhancing the diversity in terms of the variety of stalls, there will be a restriction on the number of stalls to be rented in the same market by a single tenant. Any person who is currently a stall tenant is not allowed to bid in the first round of auction for any stall in the same market, and will only be allowed to bid for one stall in the second round of auction, while no existing tenant under the new three-year fixed term tenancy scheme (i.e. those persons who became the stall tenant through the market open auctions after August 2022) shall be allowed to bid for a stall in the same market in any event. Any person who is currently a stall tenant of the Aberdeen Market is allowed to bid on a stall in the Aberdeen Market in the auction, but shall deliver vacant possession of the current stall to the FEHD before the effective date of commencement of the tenancy agreement. The terms and conditions of the auctions have been uploaded to the FEHD website, with details of qualifications of the bidders listed."

The date and venue of the auctions and the number of stalls are as follows:

Aberdeen Market

Auction date: March 5 (Tuesday) (am)

Auction venue: Room 410, 4/F, Food and Environmental Hygiene Department Nam Cheong Offices and Vehicle Depot, 87 Yen Chow Street West, Kowloon

Number of stalls: nine

Hong Kong Island (except Aberdeen Market)

Auction date: March 5 (Tuesday) (pm)

Auction venue: Room 410, 4/F, Food and Environmental Hygiene Department Nam

Cheong Offices and Vehicle Depot, 87 Yen Chow Street West, Kowloon
Number of stalls: 27

Kowloon

Auction date: March 6 (Wednesday)
Auction venue: Room 410, 4/F, Food and Environmental Hygiene Department Nam
Cheong Offices and Vehicle Depot, 87 Yen Chow Street West, Kowloon
Number of stalls: 20

New Territories

Auction date: March 8 (Friday)
Auction venue: Shek Wai Kok Community Hall, Shek Wai Kok Estate, Tsuen Wan
Number of stalls: 35

Limited seats are available on a first-come, first-served basis. The admission tickets will be issued 30 minutes prior to the commencement of each auction. Persons who want to attend the auctions must wait at the waiting area of the auction venue and produce their Hong Kong identity card or passport for registration. The registered person will then be provided with an admission ticket for the auctions. In addition, eligible bidders after verification will be issued with a bidding paddle for the auction. The FEHD has also invited representatives of the Police, the Independent Commission Against Corruption and the Competition Commission to monitor the auctions at the auction venue in order to ensure that the open auctions are conducted in an orderly and fair manner.

Details of the open auctions as well as of the public market stalls concerned have been uploaded to the FEHD website (www.fehd.gov.hk/english/pleasant_environment/tidy_market/open_auction_coming.html). Bidders interested in the auctions may visit the department's website or contact the respective District Environmental Hygiene Office.