

Food Safety & Hygiene

Requirement

- a. Food and Beverage Operators in HKSTP properties shall comply with all regulatory requirements and their lease requirements in the management of the Food Safety and Hygiene in their areas.
- b. Food and Beverage Operators in Science Park shall complete independent audits on Food Safety and Hygiene by external testing laboratory on a regular basis and such audit reports shall be copied directly to HKSTP.
- c. The Food Safety and Hygiene audit reports shall include swapping and microbiological tests, as well as the food quality standard, hygiene standard, and quality of stored merchandises and products.
- d. Food, water and ice samples are expected to be taken in each food serving counter of the Food and Beverage Operators for swapping and microbiological tests. If the Food and Beverage operator is serving different meals in a day (breakfast lunch, and dinner), food samples should be taken from each meal at each serving counter in the audit.
- e. In the event that HKSTP is not satisfied with any aspect shown in the audit results, the Food and Beverage operator shall, at its own expenses, rectify such non-compliance immediately and carry out a follow up audit. (Details of re-audit can be found in the lease contract between HKSTP and the operator).
- f. Wastes (Solid, Liquid, and Gaseous) discharged during the Food & Beverage operator's operation must comply with all regulatory requirements. Operators should take sample of their wastewater and perform wastewater quality test regularly.
- g. Operators should not discharge hazardous material and substandard wastewater to drains in any HKSTP premises.
- h. Food and Beverage Operators are responsible for the operation and maintenance of wastewater treatment facilities (for example grease traps) and pest control in their areas regularly. HKSTP reserves the right to request operators to submit the operation and maintenance records / schedules of their wastewater treatment facilities and wastewater quality testing reports for review.
- i. Should substandard waste was found discharged from a Food and Beverage operator, the operator will be responsible for all liabilities and costs that incurred due to the discharge.
- j. Refer to "Food Hygiene Code" published by Food & Environmental Hygiene Department for more information. (https://www.fehd.gov.hk/english/publications/code/code_all.pdf)

