

*Composite Supermarket Licensing*

## The Third Option

### Food Manufacturing + Retail\* Licence

**Bakery**

**Food Factory**

*\* Retail involves the sale of food manufactured at the site, not re-sale of foods from suppliers.*

### Retail Food Licence

**Fresh Food Provision**

#### **Ready-to-Eat Food**

- Chinese herb tea
- Cut fruits
- Frozen confections (packaged, soft ice-cream)
- Meat to be eaten in raw state
- Milk
- Non-bottled drinks
- Pre-cooked food requiring re-heating facilities
- Oysters to be eaten in raw state
- Siu mei and lo mei
- Sushi/Sashimi

(No separate endorsements required)

*Composite Supermarket Licensing*

## **Standard Requirements and Conditions for all Licence Types**

Types of requirement	Type of Licence		
	Food Manufacturing + Retail	Fresh Provisions	Ready-to-eat Food
1. Basic health and hygiene	✓	✓	✓
2. Food manufacturing and preparation	✓		
3. Fresh provisions (meat, seafood, shellfish, etc.)		✓	
4. Ready-to-eat foods - no individual endorsement required for subsequent product change			✓

*Composite Supermarket Licensing*

# **Standard Requirements and Conditions for all Licence Types**

---

## **1. Basic Health Requirements and Conditions**

- Basic food handling hygiene
- Ceiling and internal walls
- Cleaning of equipment
- Dustbins
- Food storage
- Food temperature control
- Lighting
- Use of licensed or approved suppliers
- Preparation area
- Refrigerator
- Staff hygiene
- Wash hand and sink basin
- Water supply and waste disposal, etc.

Mandatory for  
all food  
businesses

## **2. Food Manufacturing Requirements**

- Air conditioning and ventilation
- Building structure safety
- Electrical installation compliance
- Fire safety
- Fuel and electricity
- Gas installation
- Grease trap
- Public place and passageways
- Refrigerator/Walk-in freezer
- Staff hygiene training
- Sterilisation facilities and equipment
- Storage of cooked and raw foods
- Storage of utensils, crockery, cutlery
- Sump and pump tanks
- Toilets, etc.

*Composite Supermarket Licensing*

## **Standard Requirements and Conditions for all Licence Types**

---

### **3. Fresh Provisions** (Includes frozen and chilled chicken, raw meat, seafood, shellfish, processed meats)

- Cold storage facilities
- Cutting and slicing equipment
- Filtration and disinfection facilities for keeping marine live fish
- Handling of raw and cooked foods to avoid cross-contamination
- Labelling and packing of imported chilled chicken
- Record keeping of imported chilled chicken
- Storage of fresh and frozen meats, etc.

### **4. Ready-to-eat Foods** (Includes non-bottled drinks, cut fruit, sushi, sashimi, oyster eaten raw, meat eaten raw, frozen confections, milk, siu mei/lo mei, reheating of pre-cooked foods) – *Note some requirements may apply only for specific products*

- |   |   |
|---|---|
| ▪ Bacteria sampling   | ▪ Labelling of consumption date                             |
| ▪ Chopping block/bench  | ▪ Minimum area for preparation counter and display showcase |
| ▪ Drainage  | ▪ Sterilisation facilities and equipment                    |
| ▪ Electric warmer/heating equipment   | ▪ Storage of straws, containers, serving cups, crockery     |
| ▪ Food hygiene training for supervisor  | ▪ Use of licensed or approved suppliers                     |
| ▪ Food preparation counter  | ▪ Ventilation system, etc.                                  |
| ▪ Grease trap   |   |
| ▪ Handling of dispensing machine<br>(for soft ice-cream/frozen carbonated drinks) |   |