

消防處
牌照及審批總區

香港九龍尖沙咀東部康莊道 1 號 5 樓
消防總部大廈



FIRE SERVICES DEPARTMENT
LICENSING & CERTIFICATION COMMAND

FIRE SERVICES HEADQUARTERS BUILDING,
5/F., No. 1 Hong Chong Road,
Tsim Sha Tsui East, Kowloon,
Hong Kong

本處檔號 Our Ref.: L/M (1) in FP(LC) 337/11 Pt.3

來函檔號 Your Ref.:

圖文傳真 Fax: 2723 2197

電話 Tel. No.: 2733 7746

電子郵件 E-mail: lcpolic2@hkfsd.gov.hk

Date : 16 July 2009

Dear Sirs/Madams,

**Fire Safety Conditions for
Conducting Temporary or Occasional Hot Pot / Food Warming / Flambéing
in Seating Accommodation (Excluding Outside Seating Accommodation)
of General Restaurants / Factory Canteens Using Portable Stoves**

Hot pot and similar food preparation methods have a long history in Chinese and Western cuisines. In Hong Kong, they are common place in food premises and favoured by many patrons in recent years. In view of the mounting demand by food premises operators using portable stoves to provide hot-pot in the seating accommodation of food premises, the Fire Services Department (FSD), with a view to facilitating the food business, is going to relax the relevant regulatory control and allow general restaurant / factory canteen operators to conduct temporary or occasional hot pot / food warming / flambéing in the seating accommodation (excluding outside seating accommodation) of their general restaurants / factory canteens without having to obtain prior approval from the FSD.

Nevertheless, having taken into consideration the need to mitigate the fire risk so generated, with effect from 1st October 2009, the FSD will allow temporary or occasional hot pot / food warming / flambéing in the seating accommodation (excluding outside seating accommodation) of general restaurants / factory canteens to be conducted provided that the fire safety conditions set out in the **Annex** to this letter shall be observed.

Meanwhile, the FSD would like to remind you that failing to observe the relevant fire safety conditions when conducting temporary or occasional hot pot / food warming / flambéing in the seating accommodation of general restaurants / factory canteens would constitute a fire hazard and this would result in the issue of a Fire Hazard Abatement Notice (FHAN) by the FSD in accordance with the Fire Services (Fire Hazard Abatement) Regulation, Chapter 95F, Laws of Hong Kong, requiring such fire safety conditions to be complied with within a specified period. Anyone who fails to comply with the requirements of the FHAN shall be liable on conviction to a maximum fine at level 6 (i.e. HK\$100,000) and to a further fine of \$10,000 for each day during which the offence continues.

Thank you for your attention to this matter. If you need further information, please contact our Divisional Officer of the Policy Division, Licensing and Certification Command, Mr. LEUNG Wai-hung, Patrick at 2733 7596 or the following Fire Protection Regional Offices during office hours:-

<u>Offices</u>	<u>Telephone numbers</u>
Hong Kong Regional Office	2549 8104
Kowloon West Sub-regional Office	2302 5339
New Territories Regional Office	2302 5373
Kowloon East Sub-regional Office	2302 5310

Yours faithfully,

(Robert LAU)
for Director of Fire Services

**Fire Safety Conditions for
Conducting Temporary or Occasional Hot Pot / Food Warming / Flambéing
in Seating Accommodation (Excluding Outside Seating Accommodation)
of General Restaurants / Factory Canteens Using Portable Stoves**

If temporary or occasional hot pot business / food warming / flambéing activities are conducted in the seating accommodation (excluding outside seating accommodation) of the premises, portable stoves using electricity / specified fuels listed in **Appendix I** / liquefied petroleum gas (LPG) cartridges shall be used, and the licensee shall observe the conditions set out below and advice given by relevant Departments in **Appendix II**:

(A) Stoves to be used are Portable Electric Cookers, LPG Cassette Cookers and Stoves using Specified Fuels

1. Clear passageway(s) between exits of the premises shall be maintained for rapid evacuation of the occupants of the premises.
2. Stoves shall be of such a design that the whole set-up will not be overturned when temporary or occasional hot pot / food warming / flambéing is in progress.

(B) Stoves to be used are LPG Cassette Cookers and Stoves using Specified Fuels

1. Two or more exits shall be provided at the seating accommodation of the premises.
2. No lighted stoves are allowed to be carried around in the seating accommodation.

(C) Stoves to be used are LPG Cassette Cookers

1. Portable stoves using LPG cartridges shall only be used in the seating accommodation of general restaurants / factory canteens installed with an automatic sprinkler system.
2. When LPG cassette cookers are used, portable type 2.5 kg dry powder fire extinguisher(s) (FE) shall be provided at prominent locations in the seating accommodation of a sprinklered premises for ready use in the following scale:
 - (a) one FE per area of 100 m²; and
 - (b) one additional FE for each VIP/partitioned room.
3. LPG shall not be used in the seating accommodation on the basement storey ^{Note 1}.

(D) Stoves using Specified Fuels listed in Appendix I

1. When the specified fuels are used in portable stoves, portable type 2.5kg dry powder fire extinguisher(s) (FE) shall be provided at prominent locations in the seating accommodation for ready use in the following scale:
 - (a) one FE per area of 100 m² for sprinklered premises;
 - (b) one FE per area of 50 m² for non-sprinklered premises; and
 - (c) one additional FE for each VIP/partitioned room.
2. No fuels other than the specified types shall be used for portable stoves in the seating accommodation of the premises. The fuel shall be properly labelled and stored away from heat and ignition source.
3. Stoves shall be safely placed on dining tables / counters while fuel container (may be in the form of canned fuel) shall be placed safely in the right place of the stoves.
4. Base plates of the stoves for placement of the fuel containers shall be constructed of non-combustible material.
5. Ignition of fuel and replacement of fuel containers / LPG cartridges shall be conducted by trained staff of the general restaurant / factory canteen only. Ignition process shall be conducted only when stoves are safely placed on dining tables / counters and the fuel containers are properly installed. Suitable tools shall be used for the ignition.
6. Flames of the stoves must be extinguished before fuel containers are removed from the stoves for replacement, refill or disposal. The stoves shall be appropriately cooled down before the fuel containers are replaced.
7. The replaced fuel containers must be thoroughly cooled down inside a non-combustible container before disposal. They shall be properly sealed before disposal to avoid any leakage of residual fuel.

Note 1 – “Basement storeys” means any storey of a building below the ground storey and from which all required exit routes are in an upward direction to the ground storey.

**Fire Safety Conditions for
Using Portable Stoves with Specified Fuels in Conducting Temporary or Occasional
Hot Pot / Food Warming / Flambéing in Seating Accommodation (Excluding
Outside Seating Accommodation) of General Restaurants / Factory Canteens**

The Fuel

1. Only gelled methanol (also known as methyl alcohol) or gelled ethanol (also known as ethyl alcohol) manufactured and packed for the purpose of food warming or cooking shall be used.



Example of gelled fuel in a seamless burner-container

2. For liquid fuel, **only** diethylene glycol (also known as **DEG**) manufactured and packed for the purpose of food warming or cooking shall be used.



Diethylene glycol chafing fuel in a burner-container with a wick

3. For any new type of fuel that may emerge on the market, the supplier or licensee / operator of the restaurant should submit sufficient fuel samples together with the Material Safety Data Sheet to the Policy Division of the Licensing & Certification Command, Fire Services Department, for approval.

The Burner-Container

4. Must be non-combustible and preferably with a movable lid to control the size of the flame.
5. Must be non-pressurized.
6. For liquid fuel, the combined burner-container must be of a sealed type with protruding wick(s) to provide the flame; and the burner-container must be seamless to prevent splitting of the container and spilling of fuel.



Typical chafing fuel burner

Fire Safety Advice

7. For the abovementioned liquid fuel - diethylene glycol, no storage above exempted quantity i.e. 2,500 Litres is allowed, or a Dangerous Goods Licence is required.
8. The chafing fuel should be kept in a cool place, away from heat source or open flame.

Appendix II

Safety Tips for Using Portable Electric Stoves from Electrical and Mechanical Services Department (EMSD)

1. Only portable electric stoves (such as induction cookers and hot plates) which are fitted with a 13A 3-rectangular-pin fused plug complying with BS 1363 Part 1 shall be used in the seating accommodation.
2. Design of the electric stoves shall comply with the IEC 60335-2-9 standard or equivalent safety standards.

There are general guides and code of practice on the safe use of portable electric stoves on the EMSD website at

http://www.emsd.gov.hk/emsd/eng/pps/electricity_trade_sshep.shtml

Code of Practice and Safety Tips for Using Portable Stoves Using Liquefied Petroleum Gas (LPG) Cartridges from Electrical and Mechanical Services Department (EMSD)

1. Gas Utilisation Code of Practice 06 - LPG Installation for Catering Purposes in Commercial Premises
2. Safety Tips for Tasty Hot-pots

The above information could be found on the EMSD website at

http://www.emsd.gov.hk/emsd/eng/pps/gas_pub.shtml

Tips on Occupational Safety from Labour Department (LD)

Staff shall be trained and well aware of the precautionary measures to guard against accidents arising from the use of portable stoves in the seating accommodation.

Please refer to the website of Labour Department at

<http://www.labour.gov.hk/eng/legislat/content3.htm>