

Requirements for various fuels
used in food premises

1. Scope

This document specifies the various fuels that may be used in food premises and prescribes the relevant fire safety requirements.

2. Restriction

2.1 Liquefied Petroleum Gas (LPG) is not permitted :

2.1.1 In any quantity if the kitchen of the food premises is located on any floor below ground level.

2.2 The following fuels may be used in kitchens of food premises without any restriction :

2.2.1 Electricity;

2.2.2 Towngas or Towngas (SNG).

2.3 The following fuels may be used in kitchens of food premises subject to the conditions stipulated for fire safety. There may be other requirements related smoke emission control in which respect the approval of Director of Environmental Protection should be obtained.

2.3.1 Solid fuels such as wood and coal;

2.3.2 Liquid fuels such as diesel and kerosene.

3. Solid Fuels

3.1 A chimney shall be erected and provided with :

3.1.1 An inspection door at the bottom; and

3.1.2 A spark arrestor constructed of wire gauze having an aperture size not greater than 1.25mm.

4. Diesel

- 4.2 The service tank should preferably be located in open air. Where this is not practicable it shall be contained in separate room constructed of 100mm brick or 75mm cement concrete to give a fire resisting period (FRP) of one hour and provided with a sill, a bund wall or metal tray forming a retaining space of sufficient capacity to hold the entire contents in the event of a leakage or fire.
- 4.3 A robust gauge shall be provided for measuring the contents of the service tank. Glass type gauges shall not be used.
- 4.4 The oil supply pipe to the burner(s) shall be fitted with a remote control valve at an easily accessible location outside the kitchen, clearly indicated in English and Chinese and in capital letters and characters as large as practicable.
- 4.5 A catchment of metal tray shall be provided under each burner.
- 4.6 A chimney shall be erected and provided with :
 - 4.6.1 An inspection door at the bottom; and
 - 4.6.2 Sufficient access to the ducting for regular removal of the accumulated grease.

5. Kerosene

- 5.1 The capacity of this system shall not exceed 20 litres and a separate licensable store shall be provided for any additional supply in excess of this quantity.
- 5.2 If the system incorporates a pressure vessel :
 - 5.2.1 The pressure vessel shall be provided with:
 - 5.2.1.1 a pressure gauge;
 - 5.2.1.2 a pressure release valve; and
 - 5.2.1.3 a safety valve.
 - 5.2.2 The pressure vessel shall be separated from the burners;
 - 5.2.3 Only copper piping shall be used to connect the pressure vessel and the burner(s). The piping shall be:
 - 5.2.3.1 fixed to the walls except the length of 600mm from the burner which shall be arranged in a flexible coil to allow cleaning;
 - 5.2.3.2 fitted with a stop valve at either end.
 - 5.2.4 The pressure vessel and all burners shall be installed in fixed positions to prevent accidental overturning when in use;

- 5.3 If the system incorporates an electric pump :
 - 5.3.1 The kerosene container shall be:
 - 5.3.1.1 bunded or placed in a metal tray so as to form a retaining space of sufficient cubic capacity to hold the entire contents.
 - 5.3.1.2 provided with 3mm self-closing lid.
 - 5.3.2 The electric pump shall be:
 - 5.3.2.1 separated from the burners;
 - 5.3.2.2 provided with an independent switch at an easily accessible location. The “ON/OFF” positions shall be clearly identified in English and Chinese and by capital letters and characters as large as practicable.
 - 5.3.3 Only copper piping shall be used to connect the electric pump and the burner(s). The piping shall be:
 - 5.3.3.1 fixed to the walls except the length of 600mm from the burner which shall be arranged in a flexible coil to allow cleaning.
 - 5.3.3.2 fitted with on/off tap on either end.
 - 5.3.4 A catchment or metal tray shall be provided under the burner(s).

6. Fuel for food warming and water boiling outside kitchen

Electricity and town gas may be used for food warming and water boiling outside kitchen. Cooking shall be carried out inside kitchen.