

## Compliance with FSRs

The licensee must continue to comply with the FSRs issued by the Fire Services Department (FSD); non-compliance with the FSRs is liable to:

- i) Enforcement action by the FSD;
- ii) Suspension / cancellation of food business licence.



For enquiries, please contact the case officer or the following offices during office hours :

|                                  |           |
|----------------------------------|-----------|
| Hong Kong Licensing Office       | 2549 8104 |
| Kowloon West Licensing Office    | 2302 5339 |
| New Territories Licensing Office | 3423 9328 |
| Kowloon East Licensing Office    | 3423 9332 |

## Office Hours

Monday to Friday  
8:30 a.m. – 1:00 p.m. &  
2:00 p.m. – 5:45 p.m.

# Good Housekeeping Practice for Continuous Compliance with Fire Safety Requirements (FSRs) in Food Premises



# Good Housekeeping Practice for Continuous Compliance with FSRs in Food Premises

Maintain means of escape free from obstruction



Arrange a registered fire service installation contractor to inspect fire service installations or equipment at least once in every 12 months



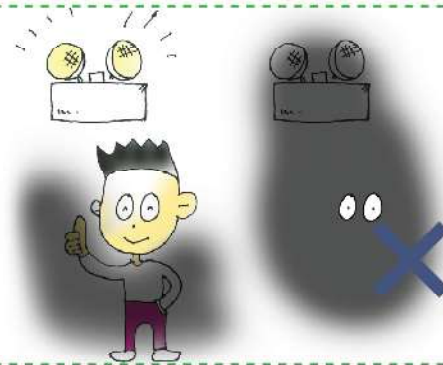
Maintain designed openable or breakable windows free from blockage



Keep smoke stop doors in closed position



Keep emergency lighting in efficient working order



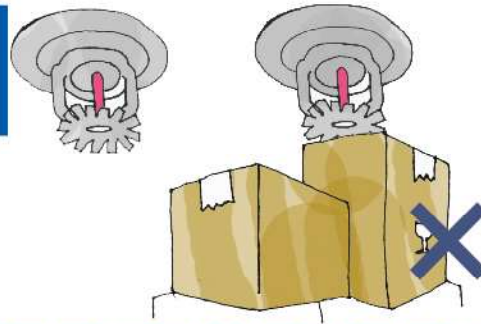
Keep documentary proof of conformity to prescribed fire safety standard for combustible wall furnishings and false ceilings



Keep exit signs in efficient working order



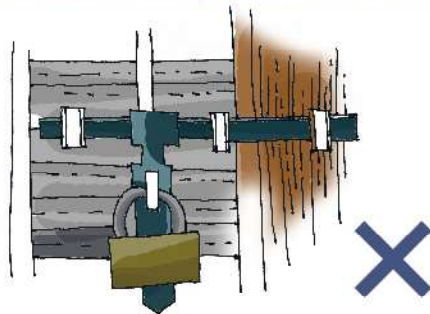
Keep sprinkler heads free from obstruction



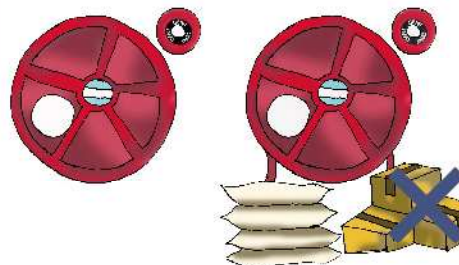
Keep documentary proof of conformity to prescribed fire safety standard for fabric of PU foam-filled furniture



Keep exit doors/gates openable from inside without the use of a key



Keep hose reels free from obstruction



Keep fire extinguishers free from obstruction

