

FIRE SERVICES DEPARTMENT
FIRE SAFETY STANDARDS
FOR
BAKERIES AND FOOD FACTORIES FOR MANUFACTURE ONLY
(Explanatory Notes)

Introduction

1. This document consists of three parts :
 - 1.1 These explanatory notes, Form PPA/101(B)-1, containing information relevant to the safe operation of this type of bakeries and food factories;
 - 1.2 The standard requirements, Form PPA/101(B)-2, to be complied with prior to the issue of Fire Services Certificate required for the licensing of food premises under Section 33B of the Food Business Regulation (Cap. 132 sub. leg. X); and
 - 1.3 Fire precautions, Form PPA/101(B)-3, in respect of common areas of the building and items not covered by the Factories and Industrial Undertaking (Fire Precautions in Notifiable workplaces) Regulations, that should be observed for the safe operation of the food factory after the issue of the licence.
2. These requirements are stipulated for the safe operation of the bakeries and food factories for manufacture only and it should be noted that where appropriate the Commissioner for Labour may, under the provisions of the Factories and Industrial Undertakings (Fire Precautions in Notifiable Workplaces) Regulations, stipulate additional requirements for the safety of the workers, and fire precautions to be observed.
3. For food businesses already licensed, the licensees are advised to upgrade the fire protection to the standard as stipulated in this document at the earliest opportunity.
4. For other types of food business classified according to the risks they impose, please refer to :
 - 4.1 PPA/101(A) - Food businesses in small houses;
 - 4.2 PPA/101(C) - Bakeries and food factories for manufacture and sale on premises;
 - 4.3 PPA/101(D) - General (fast food) restaurants;
 - 4.4 PPA/101(E) - Factory canteens with low fire potential;
 - 4.5 PPA/101(F) - Light refreshment restaurants with low fire potential;
 - 4.6 PPA/101(G) - Light refreshment restaurants with high fire potential;

- 4.7 PPA/101(H) - Barbecue/hot pot restaurants with low fire potential;
- 4.8 PPA/101(I) - General restaurants with low fire potential;
- 4.9 PPA/101(J) - Factory canteens with high fire potential, Barbecue/hot pot restaurants with high fire potential, and General restaurants with high fire potential.

Application

- 5. The contents of this document apply to food factories operating in any premises for the manufacture or preparation of food and do not involve sale on the premises. In terms of licensing requirements under Food Business Regulation (Cap.132 sub. leg. X), these may either be for the purpose of applying for a Bakery licence or a Food Factory licence.

Restriction

- 6. The food factory shall not be located :
 - 6.1 In area designed for emergency use, such as the buffer floor (also referred to as the refuge floor); or
 - 6.2 In area designed for other use, such as car parks.

Fire Services Requirements

- 7. The Fire Services requirements as detailed in Form PPA/101(B)-2 are formulated for three purposes :
 - 7.1 To reduce the probability of fire;
 - 7.2 To mitigate the effect of fire; and
 - 7.3 To limit the spread of fire.
- 8. These requirements do not include :
 - 8.1 Means of escape from the bakery or food factory to common area, in respect of which the Commissioner for Labour, where appropriate, is the controlling authority. The means of escape in common area will be enforced by the Fire Services Department under Sections 14 and 15 of the Fire Services (Fire Hazard Abatement) Regulation (Cap.95 sub. leg. F); and
 - 8.2 Building construction such as compartmentation and fire resistance of building elements in respect of which the Building Authority is the controlling authority. For buildings of sub-standard construction or where there have been serious alterations to affect the fire safety, the Director of Fire Services may refuse to issue Fire Services Certificate in accordance with Section 33B of the Food Business Regulation (Cap. 132 sub. leg. X).

FIRE SERVICES DEPARTMENT
FIRE SAFETY STANDARDS
FOR
BAKERIES AND FOOD FACTORIES FOR MANUFACTURE ONLY
(Standard Requirements)

1. All fire service installations and equipment provided for the premises shall be retained and maintained in efficient working order. For all maintenance, alterations and additions, such works shall be carried out by a Registered FSI Contractor who shall issue Certificate(s) of Fire Service Installations and Equipment (FS 251) to the owner with copies forwarded to the Director of Fire Services within 14 days after completion of the works. A certificate of compliance (FSI/314A or FSI/314B as appropriate) shall also be submitted by the responsible Registered FSI Contractor to the Director of Fire Services for the alteration and addition works.
2. Portable fire fighting equipment of the approved type, over and above those installed for the occupation of the building, shall be provided as follows:
 - 2.1 _____ x 9L water type extinguisher at _____
 - 2.2 _____ x 4.5 kg CO₂ gas type fire extinguisher at _____
 - 2.3 _____ x 1.44 m² fire blanket at _____
3. All exits shall be suitably indicated by illuminated signs bearing the word and characters “EXIT 出口” in block letters and characters of not less than 125mm high with 15mm strokes. The colour of the letters/characters and contrasting colour on the background shall comply with the Code of Practice for Minimum Fire Service Installations and Equipment.
4. All draperies and curtains, if installed, shall be made of fire resistant material and conform to British Standard 5867: Part 2 fabric type B when tested in accordance with British Standard 5438 or to another standard acceptable to the Director of Fire Services, or shall be brought up to any of those standards by treating with a fire retardant solution acceptable to the Director of Fire Services. In the latter case, the work shall be carried out by a Class 2 Registered Fire Service Installation Contractor and a certificate (FS251) to this effect from the Contractor shall be forwarded to this Department as documentary proof of compliance.

5. PU foam

- 5.1 All polyurethane (PU) foam filled mattresses and covering material used for fabrication of the mattresses shall conform to British Standard 7177 (for use in medium hazard premises/building); or Flammability Test Procedure for Mattresses for Use in High Risk Occupancies (Technical Bulletin Number 121) or Flammability Test Procedure for Use for Mattresses for Use in Public Buildings (Technical Bulletin Number 129) as issued by the Bureau of Home Furnishings and Thermal Insulation, Department of Consumer Affairs, State of California; or to other standard acceptable to the Director of Fire Services.
- 5.2 All PU foam filled upholstered furniture and covering material used for fabrication of the furniture shall conform to British Standard 7176 (for use in medium hazard premises/building); or Flammability Test Procedure for Seating Furniture for Use in Public Occupancies (Technical Bulletin Number 133) as issued by the Bureau of Home Furnishings and Thermal Insulation, Department of Consumer Affairs, State of California; or to other standard acceptable to the Director of Fire Services.
- 5.3 Each PU foam filled mattresses and upholstered furniture conforming to British Standard 7177 (for use in medium hazard premises/building) and British Standard 7176 (for use in medium hazards premises/building) respectively shall bear an appropriate label (Appendix).
- 5.4 Invoices from manufactures/suppliers and test certificates from testing laboratories indicating that the PU foam filled mattresses and/or furniture items have complied with the specified standards shall be produced for verification. Test certificate shall be issued by a testing laboratory accredited to conduct test according to the specified standard, and be authenticated by the company's stamp of manufacturer/supplier.

6. The requirements for the use of fuels in the kitchen are stipulated in Form PPA/102.

Remarks

Should the applicants have insurmountable difficulties in complying with the prescribed requirements, they can submit alternative proposals for FSD's consideration. For example, applicants can adopt the Fire Engineering approach, or submit a study report to explain how they will tackle problems of fire suppression, smoke control, evacuation and access of fire services personnel etc.

Fire Services Department (06/2010)

FIRE SERVICES DEPARTMENT
FIRE SAFETY STANDARDS
FOR
BAKERIES AND FOOD FACTORIES FOR MANUFACTURE ONLY
(Fire Precautions)

Introduction

1. The contents of this document do not include fire precautions within the premises covering kitchen, electrical system, daily closing down inspections and emergency procedures in respect of which the Commissioner for Labour is the controlling authority.

Means of Escape

2. The means of escape from the food factory inside are controlled by the Commissioner for Labour under the provisions of the Factories and Industrial Undertakings (Fire Precautions in Notifiable Workplaces) Regulations.
3. All parts of common area leading from designed exits/doors to a place of safety in open air whether on the roof, the buffer floor or the street level are deemed by the Director of Fire Services as means of escape within the meaning of Section 2 of the Fire Services (Fire Hazard Abatement) Regulation (Cap.95 sub. leg. F) and should be kept free from obstruction at any time when the building is occupied.
4. Failure to observe the precaution as described in para. 3 above may result in the operator and/or the responsible persons being prosecuted under Sections 14 and 15 of the Fire Services (Fire Hazard Abatement) Regulation (Cap.95 sub. leg. F) without prior warning.

Fire Service Installations and Equipment

5. All fire service installations and equipment provided should be:
 - 5.1 Kept clear from any obstruction;
 - 5.2 Clearly indicated as regard to their locations and methods of operation;
 - 5.3 Maintained in efficient working order at all times; and
 - 5.4 Inspected at least once every twelve months.
6. Failure to observe the precautions as described in para. 5.3 and 5.4 may result in the owner of the installations being prosecuted under Regulation 8 of the Fire Service (Installations and Equipment) Regulations (Cap.95 sub. leg. B).

Ventilating System

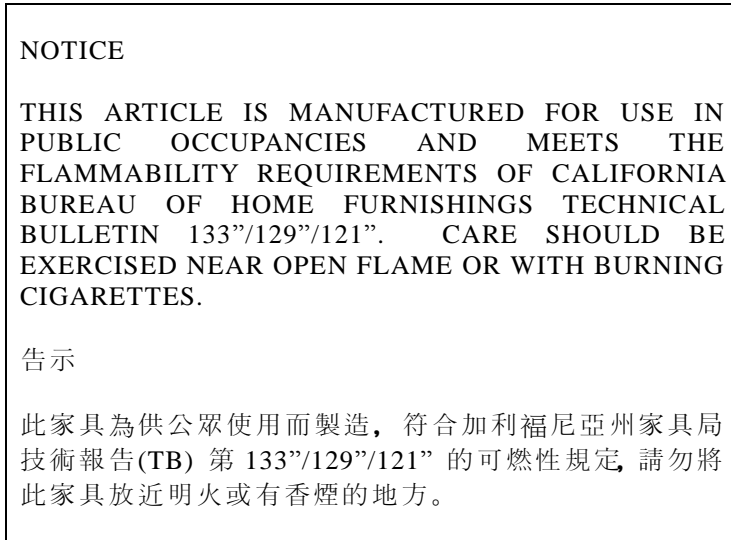
7. If the ducting or trunking of ventilating system installed on the premises passes through any wall, floor or ceiling from one compartment of the building to another, the owner of the ventilating system should:-
 - 7.1 Keep such ventilating system in safe and efficient working order at all times; and
 - 7.2 Cause every damper, filter and precipitator in such ventilating system to be inspected by a registered specialist contractor (ventilation works category) at least once in every twelve months.
8. Failure to observe these precautions may lead to the owner being prosecuted under Section 5 of the Building (Ventilating Systems) Regulations (Cap.123 sub. leg. J).

Fire Services Department (06/2010)

Sample of Label (標籤樣本)

APPENDIX 附件

Sample I (樣本 I)



*Delete wherever inapplicable/請刪去不適用者

Note : The minimum size of the label shall be 5 x 7.5 cm and the minimum size of the type shall be 3 mm in height. All type shall be in capital letters.

註 : 標籤面積最小須為 5 x 7.5 厘米，字體高度最小須為 3 毫米。
(英文版告示的所有字體必須為大楷)

Sample II (樣本 II)

Sample III (樣本 III)

