

**Additional Fire Safety Conditions for
Seating Accommodation (Excluding Outside Seating Accommodation)
of General Restaurants / Factory Canteens**

(1) Using Portable Electric Cookers conducting temporary hot pot / food warming in Seating Accommodation

- 1.1. Clear passageway(s) between all exits of the premises must be maintained at all time for rapid evacuation of the occupants of the premises.
- 1.2. Stoves shall be safely placed on dining tables / counter, no lighted stoves are allowed to be carried around in the seating accommodation.
- 1.3. General guides and code of practice from Electrical and Mechanical Services Department (EMSD) shall be observed.
- 1.4. According to the Tips on Occupational Safety from Labour Department, Staff shall be trained and well aware of the precautionary measures to guard against accidents arising from the use of stoves in the seating accommodation.

(2) Using LPG Cassette Cookers conducting temporary hot pot / food warming in Seating Accommodation

- 2.1. Clear passageway(s) between all exits of the premises must be maintained at all time for rapid evacuation of the occupants of the premises.
- 2.2. Stoves shall be safely placed on dining tables / counter, no lighted stoves are allowed to be carried around in the seating accommodation.
- 2.3. General guides and code of practice from Electrical and Mechanical Services Department (EMSD) shall be observed.
- 2.4. According to the Tips on Occupational Safety from Labour Department, Staff shall be trained and well aware of the precautionary measures to guard against accidents arising from the use of stoves in the seating accommodation.
- 2.5. Only the staffs of the restaurant are permitted to turn on the cookers and replace the LPG cartridges. The cookers shall be safely placed on dining tables / counters and the LPG cartridges shall be properly installed before turning on the cookers.
- 2.6. Cookers must be turned off and shall be appropriately cooled down before LPG cartridges are removed from the cookers for replacement.
- 2.7. LPG shall not be used in the seating accommodation on the basement level.

- 2.8. The premises shall be installed with an automatic sprinkler system.
- 2.9. One portable type 2.5 kg dry powder fire extinguisher shall be provided **per area of 100m²** at prominent locations in the seating accommodation for ready use.
- 2.10. One additional portable type 2.5 kg dry powder fire extinguisher shall be provided for **each VIP/partitioned room** at prominent locations for ready use.
- (3) Using Portable Stoves with Specified Fuels listed in Appendix conducting temporary hot pot / food warming in Seating Accommodation**
- 3.1 Clear passageway(s) between all exits of the premises must be maintained at all time for rapid evacuation of the occupants of the premises.
- 3.2 Stoves shall be safely placed on dining tables / counter, no lighted stoves are allowed to be carried around in the seating accommodation.
- 3.3 General guides and code of practice from Electrical and Mechanical Services Department (EMSD) shall be observed.
- 3.4 According to the Tips on Occupational Safety from Labour Department, Staff shall be trained and well aware of the precautionary measures to guard against accidents arising from the use of stoves in the seating accommodation.
- 3.5 Only the staffs of the restaurant are permitted to ignite the fuels and replace the fuel containers. The cookers shall be safely placed on dining tables / counters and the fuel containers shall be properly installed before the ignition of fuels. Suitable tools shall be used for the ignition.
- 3.6 Flames of the stoves must be extinguished and the stoves shall be appropriately cooled down before fuel containers are removed from the stoves for replacement.
- 3.7 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.
- 3.8 One portable type 2.5 kg dry powder fire extinguisher shall be provided **per area of 100m²** at prominent locations in the seating accommodation for ready use. **(Only applicable to premises with an automatic sprinkler system)**
- 3.9 One portable type 2.5 kg dry powder fire extinguisher shall be provided **per area of 50m²** at prominent locations in the seating accommodation for ready use. **(Only applicable to premises without an automatic sprinkler system)**
- 3.10 One additional portable type 2.5 kg dry powder fire extinguisher shall be provided for **each VIP/partitioned room** at prominent locations for ready use.

- 3.11 Only specified Fuels listed in Appendix can be used.
- 3.12 The fuel shall be properly labelled and stored away from heat and ignition source.
- 3.13 Base plates of the stoves for placement of the fuel containers shall be constructed of non-combustible material.
- 3.14 No storage or use of Dangerous Goods (DG) in excess of the respective general exempt quantity (GEQ) within the meaning of the Dangerous Goods (Application and Exemption) Regulation 2012, Chapter 295E, Laws of Hong Kong is permitted without a licence granted by the Director of Fire Services. GEQ of Class 3A dangerous good, e.g. diethylene glycol, is 500 Litres.
- 3.15 The chafing fuel should be kept in a cool place, away from heat source or open flame.
- 3.16 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.

(4) Flambéing Food in Seating Accommodation

- 4.1. The premises shall be installed with an automatic sprinkler system.
- 4.2. Flambéing food shall be conducted on a trolley, flames must be extinguished before the food is delivered to the serving table. No ignited food is allowed to be carried around in the seating accommodation.
- 4.3. One 1.44m² fire blanket shall be provided at the trolley used for Flambéing food.
- 4.4. The fuel container shall be safely placed at appropriate place on the trolley before Flambéing food.
- 4.5. A container of appropriate size shall be used to hold the fuels, and only the required amount of fuel for each Flambéing food shall be contained within it.
- 4.6. Only the staffs of the restaurant are permitted to Flambéing food. Suitable tools shall be used for Flambéing food.
- 4.7. Clear passageway(s) between all exits of the premises must be maintained at all time for rapid evacuation of the occupants of the premises.
- 4.8. One portable type 2.5 kg dry powder fire extinguisher shall be provided **per area of 100m²** at prominent locations in the seating accommodation for ready use. (This provision of fire extinguisher may be mutually offset by the provision outlined in Para 2.9 of Part 2 or Para 3.8 of Part 3 above)

**Supplementary information for
Using Portable Stoves with Specified Fuels**

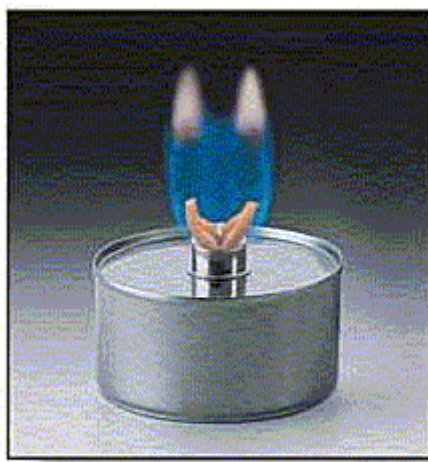
The Fuel

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.



Example of diethylene glycol liquid fuel burner-container with wick

The Burner-Container

3. Must be non-combustible and preferably with a movable lid to control the size of the flame.
4. Must be non-pressurized.
5. 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