

PPA/101(I)-1



FIRE SERVICES DEPARTMENT
FIRE SAFETY STANDARDS
FOR
GENERAL RESTAURANTS WITH LOW FIRE POTENTIAL
(Explanatory Notes)

Introduction

1. This document consists of three parts :
 - 1.1 These explanatory notes, Form PPA/101(I)-1, containing information relevant to the safe operation of general restaurants with low fire potential;
 - 1.2 The standard requirements, Form PPA/101(I)-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(I)-3, that should be observed for the safe operation of food business after issue of licence.
2. 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.
3. For other types of food business classified according to the risks they impose, please refer to :
 - 3.1 PPA/101(A) - Food businesses in small houses;
 - 3.2 PPA/101(B) - Bakeries and food factories for manufacture only;
 - 3.3 PPA/101(C) - Bakeries and food factories for manufacture and sale on premises;
 - 3.4 PPA/101(D) - General (fast food) restaurants;
 - 3.5 PPA/101(E) - Factory canteens with low fire potential;
 - 3.6 PPA/101(F) - Light refreshment restaurants with low fire potential;
 - 3.7 PPA/101(G) - Light refreshment restaurants with high fire potential;
 - 3.8 PPA/101(H) - Barbecue/hot pot restaurants with low fire potential;
 - 3.9 PPA/101(J) - Factory canteens with high fire potential, Barbecue/hot pot restaurants with high fire potential, and General restaurants with high fire potential.

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Application

4. The contents of this document apply to general restaurants modestly decorated to pose a low fire potential which means either :
 - 4.1 The premises do not exceed 126 m² in area; or
 - 4.2 The premises, although over 126 m² in area, meet ALL the following conditions :-
 - 4.2.1 The average quantity of combustible materials in the premises does not exceed 60 kg/m²;
 - 4.2.2 The area partitioned by combustibles does not exceed 30% of the total area occupied; and
 - 4.2.3 No more than 50% of the total area of designed openable/breakable windows or 25% of these on the upper part, are obstructed by decoration or sealed up.
5. Food premises over 126 m² in area but do not meet ALL the conditions as described in paragraph 4.2 are deemed as general restaurants with high fire potential in respect of which the contents of Form PPA/101(J) shall apply.

Restriction

6. This type of general restaurant shall not be located :
 - 6.1 In any buildings/structures which are of sub-standard construction;
 - 6.2 On level 4 of basement or below;
 - 6.3 On any floor below ground level, if liquefied petroleum gas is to be used;
 - 6.4 In areas designed for emergency use, such as the buffer floor (also referred to as the refuge floor);
 - 6.5 In areas designed for other use, such as car parks; or
 - 6.6 In any industrial buildings.

Fire Services Requirements

7. The Fire Services requirements as detailed in Form PPA/101(I)-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.

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8. These requirements do not include those stipulated by the Building Authority, as the controlling authority on:

8.1 Means of escape although whatever required under the Buildings Ordinance may be, after issue of licence, 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. For houses 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).

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FOR
GENERAL RESTAURANTS WITH LOW FIRE POTENTIAL
(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. A sprinkler system shall be provided in premises occupying an area exceeding 230m².
3. A sprinkler system shall be provided in basement premises occupying an area exceeding 126m².
4. Portable fire fighting equipment of the approved type, over and above those installed for the occupation of the building, shall be provided as follows:
 - 4.1 _____ x 9L water type extinguisher at _____
 - 4.2 _____ x 4.5 kg CO₂ gas type fire extinguisher at _____
 - 4.3 _____ x 1.44 m² fire blanket at _____
5. A manual fire alarm system with visual alarm signals (please see FSD Circular Letter 4/2001 for installation specification) in accordance with the Code of Practice for Minimum Fire Service Installations and Equipment with fire alarm call point at the following locations:
 - 5.1 For premises occupying with an area less than 230m²
 - (i) At the cashier's counter (If not provided, near the main exit.)
 - 5.2 For premises occupying an area exceeding 230m²
 - (i) Outside the kitchen near its entrance / exit;
 - (ii) Near each exit; and
 - (iii) At the cashier's counter.

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6. The food serving opening between the kitchen and the seating accommodation not exceeding 0.2m² in area shall be protected by a drop hatch with not less than half-hour fire resisting period. For opening exceeding this area, fire shutters as approved by the Director of Fire Services shall be installed.
7. 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.
8. If the exit signs are out of sight to any location within the premises, suitable directional signs in same dimensions as the exit signs shall be provided to assist the occupant to identify the exits in the event of an emergency.
9. Emergency lighting shall be provided to the premises and the attached requirements for Self-contained Luminaries Emergency Lighting System (PPA/104(A)) shall be complied with.
10. All combustible materials used as false ceilings, partitions or wall furnishings shall conform to British Standard 476 : Part 7 Class 1 or 2 Rate of Surface Spread of Flame 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 paint or 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.
11. 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.

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12. PU Foam

12.1 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.

12.2 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.

12.3 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).

12.4 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.

13. The windows of the food premises shall not in any way be obstructed by any decoration or sealed up for more than 50% of the designed openable/breakable window areas totally, nor 25% of these areas located on the upper part, unless a dedicated smoke extraction system that conforms to the standard set out in Code of Practice for Minimum Fire Service Installations and Equipment as published from time to time by the Director of Fire Services shall be provided.

14. 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
GENERAL RESTAURANTS WITH LOW FIRE POTENTIAL
(Fire Precautions)

Means of Escape

1. The following 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):
 - 1.1 In the case of ground floor shop:
 - 1.1.1 The entire width of the shop front;
 - 1.1.2 All exits giving onto the open area; and
 - 1.1.3 A clear passage leading from the shop front to the opposite end of the premises.
 - 1.2 In the case of upper floors in commercial building:
 - 1.2.1 All exits/doors giving onto any corridor leading to the open, or directly giving onto the open;
 - 1.2.2 All parts of common area leading from designed exits/doors to a place of safety in open air either on the podium, the roof, the buffer floor or the street level; and
 - 1.2.3 Passages of 1 metre wide linking the exits to the opposite end within the premises or other exits to form clear routes for circulation and evacuation.
 - 1.3 In the case of shopping arcade in commercial building:
 - 1.3.1 All exits/doors giving onto any corridor leading to the open, or directly giving onto the open;
 - 1.3.2 All parts of common area leading from designed exits/doors to a place of safety in open air either on the podium or the street level; and
 - 1.3.3 Passages of 1 metre wide linking the exits to the opposite end within the premises or other exits to form clear routes for circulation and evacuation.

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2. All means of escape should be kept free from obstruction. In particular:
 - 2.1 No matter or thing may be left in the areas as defined at para. 1 above at any time (if in a domestic building)/at all times when persons are present in the building (if in a commercial building); and
 - 2.2 All exits/doors should be kept openable from the inside without the use of a key and all metal gates and shutters, where installed, should be kept in the open position at any time when members of the public are present in the premises.
3. Failure to observe these precautions may result in the operator being prosecuted under Sections 14 and 15 of the Fire Services (Fire Hazard Abatement) Regulation (Cap.95 sub. leg. F) without prior warning.

Premises

4. The number of persons permitted in the seating accommodation at any time should not exceed the limit approved by the Building Authority.
5. Food packaging made of expanded polystyrene foam should be stored in cupboards or contained in metal dispensers to avoid coming into contact with excessive heat or naked flame.
6. Failure to observe the precautions as described in para. 5 may result in the operator being served with a Fire Hazard Abatement Notice and failure to comply with the notice may lead to prosecution under Section 9 of the Fire Services (Fire Hazard Abatement) Regulation (Cap.95 sub. leg. F).

Kitchen

7. All walls, stoves and exhaust ducts should be cleaned regularly to remove the oils and grease accumulated as a precaution against fire.
8. The observance of this precaution is the responsibility of the operator as controlled by the respective food business regulation although in respect of serious breach constituting a fire hazard, a Fire Hazard Abatement Notice may be served to the operator and failure to comply with the notice may lead to prosecution under Section 9 of the Fire Services (Fire Hazard Abatement) Regulation (Cap.95 sub. leg. F).

Fire Service Installations and Equipment

9. All fire service installations and equipment provided should be:
 - 9.1 Kept clear from any obstruction;
 - 9.2 Clearly indicated as regard to their locations and methods of operation;
 - 9.3 Maintained in efficient working order at all times; and

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- 9.4 Inspected at least once every twelve months.
10. Failure to observe the precautions as described in para. 9.3 and 9.4 may result in the owner of the installations being prosecuted under Regulation 8 of the Fire Services (Installations and equipment) Regulations (Cap.95 sub. leg. B).

Ventilating System

11. The ventilating system should be maintained in efficient working order at all times and every damper, filter and precipitator that embodies the use of ducting or trunking should be inspected at intervals not exceeding 12 months by a registered specialist contractor (ventilation works category).
12. Failure to observe the precautions as described in para. 11 may result in recommendation being made by the Director of Fire Services to the Food and Environmental Hygiene Department to revoke the food business licence.

Daily Closing Down Inspection

13. The food premises should be thoroughly inspected before closing down each day to:-
- 13.1 Extinguish any possible source of ignition that may be left unattended;
 - 13.2 Switch off the electrical main supply if possible, or at least switch off those circuits that are not required; and
 - 13.3 Turn off the fuel supply.
14. This precaution aims to prevent fires occurring in unattended food premises, which account for a very high percentage of past statistics.

Emergency Procedures

15. All staff of the food premises should be made aware of the emergency procedures to be taken in the event of a fire. These include:
- 15.1 Giving warning of the fire by operating the manual fire alarm provided or by shouting "fire";
 - 15.2 Assisting to evacuate the occupants;
 - 15.3 Reporting to Fire Services Department through "999";
 - 15.4 Turning-off the fuel supply if the fire involves fuel in the kitchen;
 - 15.5 Turning the main switch to "OFF" position if the fire involves electrical installation. This should be done only after evacuation of the occupants and when it is safe to do so; and
 - 15.6 Attempting to extinguish the fire by using the FSI and equipment if it is safe to do so.
16. The local fire station should be consulted for advice if required.

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Sample I (樣本 I)

NOTICE

THIS ARTICLE IS MANUFACTURED FOR USE IN PUBLIC OCCUPANCIES AND MEETS THE FLAMMABILITY REQUIREMENTS OF CALIFORNIA BUREAU OF HOME FURNISHINGS TECHNICAL BULLETIN 133"/129"/121". CARE SHOULD BE EXERCISED NEAR OPEN FLAME OR WITH BURNING CIGARETTES.

告示

此家具為供公眾使用而製造，符合加利福尼亞州家具局技術報告(TB) 第 133"/129"/121" 的可燃性規定。請勿將此家具放近明火或有香煙的地方。


*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. 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)



Complies with BS 7176 : 1995 direct test/predictive test* for medium hazard
*Delete whichever is inappropriate
符合英國標準 7176 (1995)
適用於中度危險的直接測試/預報測試標準*
*刪去不適用者

RESISTANT

抗火



Complies with BS 7177 : 1996 for medium hazard
符合英國標準 7177 (1996)
適用於中度危險的規定

RESISTANT

抗火



消防處

火警風險低的普通食肆 的消防安全標準 (說明文件)

引言

1. 本文件包括三部分：
 - 1.1 說明文件(文件編號PPA/101(I)-1)－載述關於安全經營火警風險低的普通食肆的資料；
 - 1.2 標準規定(文件編號PPA/101(I)-2)－申請人必須遵守此等規定，才可獲發消防證書，然後根據《食物業規例》申領食物業處所牌照；以及
 - 1.3 防火措施(文件編號PPA/101(I)-3)－載述申請人在獲發牌照後須遵辦的防火措施，以便安全經營食物業。
2. 對於已領有牌照的食物業，持牌人須盡快加強防火措施，使符合本文件所規定的標準。
3. 至於根據所構成的風險而分類的其他食物業處所，有關的消防安全標準請參閱以下文件：
 - 3.1 PPA/101(A) - 在小型屋宇經營食物業；
 - 3.2 PPA/101(B) - 只用作製造用途的烘製麵包餅食店及食物製造廠；
 - 3.3 PPA/101(C) - 用作製造及售賣用途的烘製麵包餅食店及食物製造廠；
 - 3.4 PPA/101(D) - 普通(快餐)食肆；
 - 3.5 PPA/101(E) - 火警風險低的工廠食堂；
 - 3.6 PPA/101(F) - 火警風險低的小食食肆；
 - 3.7 PPA/101(G) - 火警風險高的小食食肆；
 - 3.8 PPA/101(H) - 火警風險低的燒烤／火鍋菜館；
 - 3.9 PPA/101(J) - 火警風險高的工廠食堂；
火警風險高的燒烤／火鍋菜館；以及
火警風險高的普通食肆。

適用範圍

4. 本文件內容適用於裝修簡樸的普通食肆，所構成的火警風險低。具體而言，這些食肆：
 - 4.1 處所面積不超過126平方米；或
 - 4.2 處所面積雖然超過126平方米，但符合以下所有規定：
 - 4.2.1 食肆內可燃物料的平均數量為每平方米不超過60公斤；
 - 4.2.2 使用可燃物料作間隔的面積不超過食肆總面積的百分之三十；以及
 - 4.2.3 預設可開啓／打碎的窗戶被裝飾物阻塞或被封閉的面積不超過總面積的百分之五十，或有關窗戶上半部分被裝飾物阻塞或被封閉的面積不超過百分之二十五。
5. 食肆面積超過126平方米而不符合上文第4.2段所列的所有規定者，即被視為火警風險高的普通食肆，PPA/101(J)號文件的內容適用於這類食肆。

限制

6. 這類普通食肆不得設置於下列地點：
 - 6.1 任何不符合建築標準的建築物／構築物；
 - 6.2 在第四層地庫或以下；
 - 6.3 任何地面以下的樓層(如使用石油氣)；
 - 6.4 設計作緊急用途的地方，例如隔火層(亦稱庇護層)；
 - 6.5 設計作其他用途的地方，例如停車場；或
 - 6.6 任何工業樓宇。

消防規定

7. PPA/101(I)-2號文件載列的消防規定具有以下三項目的：
 - 7.1 減低發生火警的可能性；
 - 7.2 減輕火警所造成的影響；以及
 - 7.3 遏止火勢蔓延。

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8. 建築事務監督為以下事項的管理當局，而上述規定並不包括此等事項：
- 8.1 逃生途徑；不論《建築物條例》有何規定，一經發出牌照，消防處將負責根據《消防(消除火警危險)規例》(第95章附屬法例F)第14及第15條執法；以及
 - 8.2 樓宇建築；例如間隔和建築元件的防火性能。屋宇的結構如不合標準或曾作重大改動，以致影響消防安全，消防處處長可根據《食物業規例》(第132章附屬法例X)第33B條的規定拒絕發給消防證書。

消防處 (06/2010)



消防處

火警風險低的普通食肆 的消防安全標準

(標準規定)

1. 安裝在處所內的所有消防裝置及設備須予以保留，並保持在有效操作狀態。消防裝置及設備的所有保養、改裝及加裝工程，必須由註冊消防裝置承辦商進行。該承辦商須於完成有關工程後14天內，向消防裝置及設備的擁有人發出消防裝置及設備證書(FS251)，並將副本送交消防處處長。負責進行改裝及加裝工程的註冊消防裝置承辦商亦須向消防處處長提交符合規定證明書(FSI/314A或FSI/314B，視乎何者適用)。
2. 處所面積超過230平方米須設置消防花灑系統。
3. 如處所位於地庫而面積超過126平方米，須設置消防花灑系統。
4. 除安裝在建築物內的消防裝置之外，須按下列比例放置屬於認可類型的手提滅火裝備：
 - 4.1 於_____ 放置_____ 具9公升裝水式滅火筒
 - 4.2 於_____ 放置_____ 具4.5公斤裝二氧化碳滅火筒
 - 4.3 於_____ 放置_____ 張1.44平方米的滅火氈
5. 須裝置一個符合《最低限度之消防裝置及設備守則》並具備視覺火警信號(有關安裝的規格，請參照消防處通函第4/2001號)的手控火警警報系統，並在下列地點安裝啓動掣：

5.1 就面積少於230平方米的處所而言：

- (i) 收銀櫃台 (如沒有收銀櫃台，則置於主要出口)

5.2 就面積超過230平方米的處所而言：

- (i) 廚房外面近出口位置；
- (ii) 每個出口附近；以及
- (iii) 收銀櫃台。

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6. 廚房與座位間之間的傳菜窗口位的面積若不超過0.2平方米，須以具有半小時抗火時效的吊門保護。若傳菜窗口位的面積超過0.2平方米，須設置獲消防處處長認可的防火閘。
7. 所有出口須以適當的出口指示燈牌標示。燈牌上應以中英文正楷寫明“EXIT出口”，字體高度不得少於125毫米，每一劃的闊度須有15毫米。英文字母／中文字的字體顏色及對比底色須符合《最低限度之消防裝置及設備守則》。
8. 如果處所內有任何地方看不到出口指示牌，便須在該處裝設適當的方向指示牌(尺碼須與出口指示牌相同)，以便在發生緊急事故時，協助處所內的人士認清出口的位置。
9. 須為處所提供應急照明系統，並遵守夾附的「獨立應急照明系統的消防規定」(文件編號PPA/104(A))。
10. 所有用作假天花板、間隔或牆面裝飾的可燃物料，須符合英國標準476：第7部表面火焰蔓延率第1級或第2級的規定，或符合消防處處長接受的另一標準，或透過以消防處處長接受的防火漆／溶液處理，從而達到任何該等標準。施用防火漆／溶液的工作須由第2級註冊消防裝置承辦商進行，完工後須向本處遞交一份證書(FS251)，證明符合規定。
11. 所有布簾及窗簾(如有安裝的話)須以耐火物料製造，並在按照英國標準5438進行測試時符合英國標準5867：第2部纖維類別B的規定，或符合消防處處長接受的另一標準，或透過以消防處處長接受的防火溶液處理，從而達到任何該等標準。以防火溶液處理布料的工作須由第2級註冊消防裝置承辦商進行，完工後須向本處遞交一份證書(FS251)，證明符合規定。

12. 聚氨酯乳膠

- 12.1 所有聚氨酯泡沫塑料墊褥，以及用以覆蓋墊褥的物料，均須符合英國標準7177(適用於屬中度危險的處所／建築物)或美國加州消費者事務部轄下家具及隔熱物料局發出的「於高風險處所內使用的墊褥的可燃性測試程序」(技術報告121號)或「於公共建築物內使用的墊褥的可燃性測試程序」(技術報告129號)，或消防處處長接受的另一標準。
- 12.2 所有聚氨酯泡沫塑料襯墊家具，以及用以覆蓋家具的物料，均須符合英國標準7176(適用於屬中度危險的處所／建築物)或美國加州消費者事務部轄下家具及隔熱物料局發出的「於公共用途建築物內使用的座椅家具的可燃性測試程序」(技術報告133號)，或消防處處長接受的另一標準。
- 12.3 每塊符合英國標準7177(適用於屬中度危險的處所／建築物)的聚氨酯泡沫塑料墊褥，以及每件符合英國標準7176(適用於屬中度危險的處所／建築物)的聚氨酯泡沫塑料襯墊家具，均須附有適當標籤(見附錄)。
- 12.4 須出示製造商／供應商的發票和測試實驗所發出的測試證明書供查核，以證明所有聚氨酯泡沫塑料墊褥及／或襯墊家具均符合特定標準。測試證明書必須由獲授權按照特定標準進行測試的認可實驗所發出，並須蓋上製造商／供應商的公司印章，以示真確。
13. 除非裝有專供排煙的系統，否則食物業處所的窗戶不得被任何裝飾物阻塞，亦不得有超過百分之五十預設可開啓／打碎的窗戶面積被封閉，或有關窗戶上半部分有百分之二十五的面積被封閉。有關排煙系統須符合消防處處長不時出版的《最低限度之消防裝置及設備守則》所定的標準。
14. 有關在廚房內使用各種燃料的消防規定載於PPA/102號文件。

備註

如申請人在遵辦指定的消防規定時遇到難以克服的困難，可提出其他建議供消防處考慮。例如申請人可採用消防性能化設計，或提交研究報告解釋如何處理滅火、煙霧控制、疏散及消防處人員進出途徑等問題。

消防處 (06/2010)



消防處

火警風險低的普通食肆 的消防安全標準 (說明文件)

逃生途徑

1. 消防處處長認為下列各項屬於《消防(消除火警危險)規例》(第95章附屬法例F)第2條所指的逃生途徑：
 - 1.1 就地舖而言，包括：
 - 1.1.1 舖面的整個闊度；
 - 1.1.2 通向露天地方的所有出口；以及
 - 1.1.3 由舖面通往處所另一端的無障礙通道。
 - 1.2 若為商業樓宇地面以上的樓層，則包括：
 - 1.2.1 直接通向露天地方或向着通往露天地方的走廊的所有出口／門戶；
 - 1.2.2 由設定的出口／門戶通往平台、天台、隔火層或路面等露天安全地方的所有公用地方；以及
 - 1.2.3 闊度達一米的通道，由處所的出口通往處所內部另一端或其他出口，並形成暢通無阻的流通和疏散路綫。
 - 1.3 若為商業樓宇的購物商場，則包括：
 - 1.3.1 直接通向露天地方或向着通往露天地方的走廊的所有出口／門戶；
 - 1.3.2 由設定的出口／門戶通往平台或路面等露天安全地方的所有公用地方；以及
 - 1.3.3 闊度達一米的通道，由處所的出口通往處所內部另一端或其他出口，並形成暢通無阻的流通和疏散路綫。

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2. 所有逃生途徑均不應受到阻塞。應特別注意下列規定：
 - 2.1 就住宅樓宇而言，無論何時／就商業樓宇而言，凡有人在樓宇內時，均不可在上文第1段所指的地方放置任何物件；以及
 - 2.2 所有出口／門戶應保持可以從內開啓而不需要使用鑰匙。若裝有鐵閘或閘門，則凡有市民在處所內的任何時間，鐵閘或閘門均應保持開啓。
3. 經營者若未能遵辦此等預防措施，本處可根據《消防(消除火警危險)規例》(第95章附屬法例F)第14及第15條的規定提出檢控，而毋須事前警告。

食物業處所

4. 座位間容納的人數在任何時間均不應超出建築事務監督所批准的限額。
5. 以聚苯乙烯泡沫塑料製造的食物容器應存放在櫃內，以免接觸高溫或明火。
6. 經營者若未能遵辦第5段所述的預防措施，本處將送達消除火警危險通知書；若未能遵從通知書的規定，則本處可根據《消防(消除火警危險)規例》(第95章附屬法例F)第9條的規定提出檢控。

廚房

7. 所有牆壁、火爐及排氣喉應經常清洗，去除積聚的油脂，以防引致火警。
8. 經營者有責任遵辦此項預防措施，並受到有關的食物業規例所規管，但若果出現嚴重違例的情況，以致構成火警危險，本處可向經營者送達消除火警危險通知書；若未能遵從通知書的規定，本處可根據《消防(消除火警危險)規例》(第95章附屬法例F)第9條的規定提出檢控。

消防裝置及設備

9. 所有消防裝置及設備均應：
 - 9.1 不受阻塞；
 - 9.2 清楚標明位置及操作方法；
 - 9.3 時刻保持在有效操作狀態；以及

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9.4 每12個月檢查至少一次。

10. 裝置擁有人若未能遵辦第9.3及第9.4段所述的預防措施，本處可根據《消防(裝置及設備)規例》(第95章附屬法例B)第8條的規定提出檢控。

通風系統

11. 應時刻保持通風系統處於有效操作狀態。每個敷設有管道或幹槽的防火閘、過濾器及聚塵器均應由註冊通風系統承辦商在每隔不超過12個月的期間檢查一次。
12. 持牌人若未能遵辦第11段所述的預防措施，消防處處長可建議食物環境衛生署吊銷有關的食物業牌照。

每日停止營業前進行檢查

13. 每日停止營業前應徹底檢查食物業處所，以便：
- 13.1 弄熄任何無人看管的火源；
 - 13.2 盡可能關掉電力總掣，或最低限度關掉不需要的電路；以及
 - 13.3 關掉燃料供應掣。
14. 此項預防措施旨在防止無人看管的食物業處所發生火警。根據過往的統計數字，這類火警佔很高的百分比。

緊急應變程序

15. 食物業處所的所有員工應清楚知道在發生火警時須採取的緊急應變程序，包括：
- 15.1 利用設於處所內的手動火警警報器或高呼「火警」，以發出火警警告；
 - 15.2 協助疏散處所內的人士；
 - 15.3 致電「999」通知消防處；
 - 15.4 若火警涉及廚房內的燃料，應截斷燃料供應；
 - 15.5 若火警涉及電力裝置，應把總掣扭向「關」的位置。此程序應在疏散處所內所有人士之後及在安全情況下才進行；以及
 - 15.6 在安全情況下嘗試使用消防裝置及設備撲滅火警。
16. 如有需要，應聯絡區內消防局徵詢意見。

消防處 (06/2010)

Sample I (樣本 I)

NOTICE

THIS ARTICLE IS MANUFACTURED FOR USE IN PUBLIC OCCUPANCIES AND MEETS THE FLAMMABILITY REQUIREMENTS OF CALIFORNIA BUREAU OF HOME FURNISHINGS TECHNICAL BULLETIN 133"/129"/121". CARE SHOULD BE EXERCISED NEAR OPEN FLAME OR WITH BURNING CIGARETTES.

告示

此家具為供公眾使用而製造，符合加利福尼亞州家具局技術報告(TB)第133"/129"/121"的可燃性規定，請勿將此家具放近明火或有香煙的地方。

*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)

