

**Business Facilitation Advisory Committee
Task Force on Business Liaison Groups**

*Same Exhaust Outlet for the Ventilating Systems
of the Kitchens and Bar Area of Restaurants*

Background

Under the Public Health and Municipal Services Ordinance (Cap. 132), a restaurant should have adequate ventilation. Installation of a ventilating system in a restaurant has to be approved by both the Food and Environmental Hygiene Department (FEHD) and Fire Services Department (FSD). Section 8 of the Ventilation of Scheduled Premises Regulation (Cap.132CE) (the Regulation) stipulates that the ventilating system provided for the kitchens shall be independent of any ventilating system provided for the public parts of the premises. Section 4 of the Regulation also requires that every duct shall, among others, where it passes through any floor, wall or ceiling, be fitted with a damper which shall be operated by fusible links of a type approved by the Director of Fire Services.

Trade's concerns

2. At a Business Liaison Group meeting for restaurants, the trade expressed the concern that due to physical site restriction, it might not be feasible to provide separate exhaust outlets for each ventilating system of the premises. The trade enquired whether the ventilating systems of the kitchen and the bar area could use the same exhaust outlet under such circumstances.

Administration's response

3. In response to the trade, FSD advised that the department had no objection to the above arrangement. However, a ventilation/air conditioning control system and fire & smoke dampers or fire dampers might need to be

installed for fire safety consideration. The latest requirements as stated in the associated Codes of Practice¹ published by FSD should be referred.

4. FEHD added that if the above ventilation/air conditioning control system and dampers were installed at suitable locations of the ventilating system in such a manner as to prevent fumes in the kitchen to enter the bar and the seating area through air ducts, the department would consider allowing the ventilating systems of the kitchen and bar area to use the same exhaust outlet.

Way Forward

5. Members are invited to note the content of this paper and offer comments, if any.

Fire Services Department
Food and Environmental Hygiene Department
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¹ Codes of Practice for Minimum Fire Service Installations and Equipment and Inspection, Testing and Maintenance of Installations and Equipment, April 2012 revision.