

Food Safety Charter

*****Application Form for Licensed Food Premises*****

Please return the completed application form to your food trade association for collection. Your association will return all the forms to us in one batch by facsimile (fax number: 2787 3638) or by mail to Communication Resource Unit, 8/F, Fa Yuen Street Municipal Services Building, 123A Fa Yuen Street, Mong Kok, Kowloon on or before **20 June 2008**.

<i>Part I- Basic Information</i>			
Name of Food Premises			
Name of Food Premises to be shown on the Food Safety Charter			
Preferred version of Food Safety Charter*	English <input type="checkbox"/>	Chinese <input type="checkbox"/>	
Address of Food Premises			
Type of Food Business Licence			
Food Business Licence No.			
Name of Contact Person		Post Title	
Fax Number		Telephone Number	
Email			

Part II- Obligations of a Signatory

To fulfill the obligation of a Signatory, we agree to perform the following activities between July 2008 and June 2009:

1. Display the **Food Safety Charter** issued by the Centre for Food Safety (CFS) in a prominent location in our food premises.
2. Display the “5 Keys to Food Safety” poster(s) distributed by CFS in a prominent location in our food premises.
3. Provide food safety training for our staff*:
 - Provide in-housing training. (Number of staff to be trained: _____)
 - Send staff to attend Food Hygiene Seminars organised by CFS. (Number of staff to be trained: _____)
 - Send staff to attend other training courses on food safety. (Number of staff to be trained: _____; Name of course(s): _____).

* Please tick the appropriate and fill in the relevant information.

Part III- Other voluntary activities

To support and promote the 5 Keys to Food Safety, we plan to organise the following activities between July 2008 and June 2009:

Date:

Time:

Venue:

Participants:

Format:

Remarks: Please use separate sheets if required.

Part IV- Undertaking

By signing the Food Safety Charter, we undertake to

1. Disseminate the message of the 5 Keys to Food Safety to our staff and clients.

- Choose (Choose safe raw materials)
- Clean (Keep hands and utensils clean)
- Separate (Separate raw and cooked food)
- Cook (Cook thoroughly)
- Safe Temperature (Keep food at safe temperature)

2. Set a good example for the food trade to help build a food safe city.

Name : _____ Post title : _____

Signature : _____

Date : _____ Company's Chop : _____