

# 研究個案分享

## Case Study Sharing



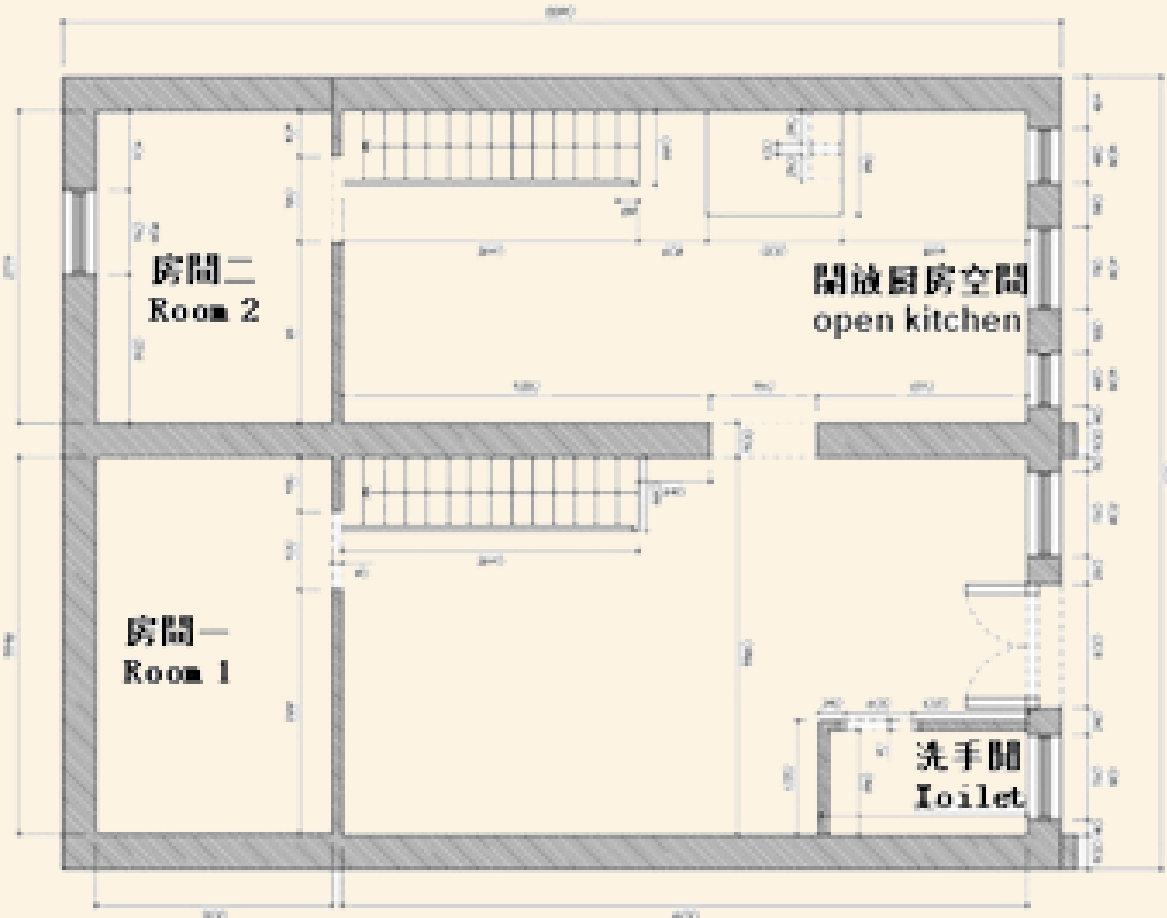
案例1：第232號舖租地段&第233號地段145分區，153&155號屋, 荔枝窩，沙頭角

Case 1: Ground Floor, 153 and 155 Lai Chi Wo Village (Portion), Taxlord Lot 232(Part) and Lot 233(Part) in D.D.145 Sha Tau Kok



場地位置圖

Site Location



現有平面佈置圖

Existing Ground Floor Plan



### 現場限制

1: 樓宇安全－逃生通道

• 通往廚房樓底淨高少於2000毫米

2: 樓宇安全－防火結構

• 木質廚房天花

• 開放式廚房，沒有門或牆身分隔

• 沒有提供消防裝置

• 客人不需要穿過開放式廚房使用廁所

3: 排水系統

• 欠缺足夠廁格空間及潔具設施（尿廁）

• 廚房範圍發現外露喉管

• 廚房範圍發現錯誤喉管接駁

• 欠缺隔油池

• 室內範圍沒有沙井，屋外設有化糞池

4: 供水系統狀況尚可

5: 配有63A PSN電箱

6: 機械通風及冷氣系統

• 廚房沒有安裝機械通風系統及空氣過濾系統，僅以抽氣扇作換氣用途於廚房

• 於廚房發現棄置煙囪，其結構狀況未能確定，未必能承受機械通風所產生的氣壓

• 廁所依靠自然通風

• 使用石油氣罐煮食

### Site constrains

1: Building Safety – Escape route

• The clear height to the kitchen ceiling is less than 2000 millimeters.

2: Building Safety - Fire Protection Structure

• Wooden kitchen ceiling

• Open kitchen without doors or walls for separation

• No fire protection equipment provided

• Guests do not need to walk through the open kitchen to use the toilet

3: Drainage system

• Lack of adequate toilet space and sanitary facilities (urinals)

• Exposed pipes found in the kitchen area

• Incorrect pipe connections found in the kitchen area

• Lack of grease trap

• No sump in indoor area, while a septic tank is located outside the building.

4: Water supply system condition is acceptable.

5: Equipped with a 63A PSN electrical box.

6: Mechanical ventilation and air conditioning system.

• No mechanical ventilation system and air filtration system are installed in the kitchen. Only ventilation fans are used for air circulation purposes.

• A discarded chimney was found in the kitchen. Its structural condition could not be determined, and it may not be able to withstand the air pressure generated by a mechanical ventilation system.

• The toilet relies on natural ventilation

• Cooking with a liquefied petroleum gas (LPG) cylinder

### 建議申請之牌照

### Proposed Licenced

一. 地下面積 Gross Floor Area

1. 普通食肆：最好選擇實用樓面面積不少於30平方米

General Restaurant : Gross floor area better not Less than 30 sq m<sup>2</sup>

2. 小食食肆：最好選擇實用樓面面積不少於23平方米

Light Refreshment Restaurant : Gross floor area better not Less than 23 sq m<sup>2</sup>

3. 食物製造廠：沒有特定要求

Food Factory : No specific requirements

適合申請普通食肆/小食食肆/食物製造廠  
Suitable for General Restaurant/ Light Freshment Restaurant/ Food Factory

二. 食物室面積 Food Room Area

1. 普通食肆：不少於8平方米

General Restaurant : Not Less than 8 sq m<sup>2</sup>

2. 小食食肆：不少於4.6 平方米  
Light Refreshment Restaurant : Not Less than 4.6 sq m<sup>2</sup>

3. 食物製造廠：不少於6平方米  
Food Factory: Not Less than 6 sq m<sup>2</sup>

適合申請普通食肆/小食食肆/  
食物製造廠

Suitable for General Restaurant/ Light Freshment Restaurant/ Food Factory

三. 食物性質：

中式食物（包括煎炸）

Type of food : Chinese food (including frying)

適合申請普通食肆/食物製造廠  
Suitable for General Restaurant / Food Factory

四. 業主偏好 Owner Preference

希望提供室內座位/外賣

Would like to provide indoor seating /takeaway

適合申請普通食肆/食物製造廠  
Suitable for General Restaurant / Food Factory

綜上所述，理論上該位置該業主適合申請普通食肆牌照/食物製造廠牌照

Based on the information provided, theoretically, the owner of this location is suitable to apply for a General Restaurant License /or Food Factory License.

備註 (Note):

1. 個案研究主要針對地下面積大概50平方米及以下，其他面積數申請請參考食環處申請指引。The case study mainly focuses on ground floor areas of approximately 50 sq m<sup>2</sup> and below. For other floor areas, please refer to the FEHD application guidelines.

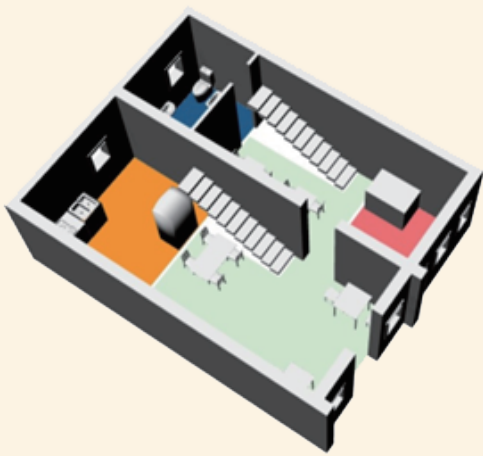
2. 個案研究中提供之數據均為建議之數據，僅供參考。The proposed figures provided in the case study are for reference only.

3. 期間，還有兩個個案參與研究，由於所處位置建築地契等問題，在提交城規會申請規劃許可期間已退出。In this feasibility study, two other cases considered but withdrawn during the planning application stage due to respective land lease issues.

### 建議平面佈置

### Proposed Options

建議平面佈置一 Option 1



建議平面佈置二 Option 2



最終基於業主成本及空間上的需求

(食肆牌照需要提供加男女客廁)

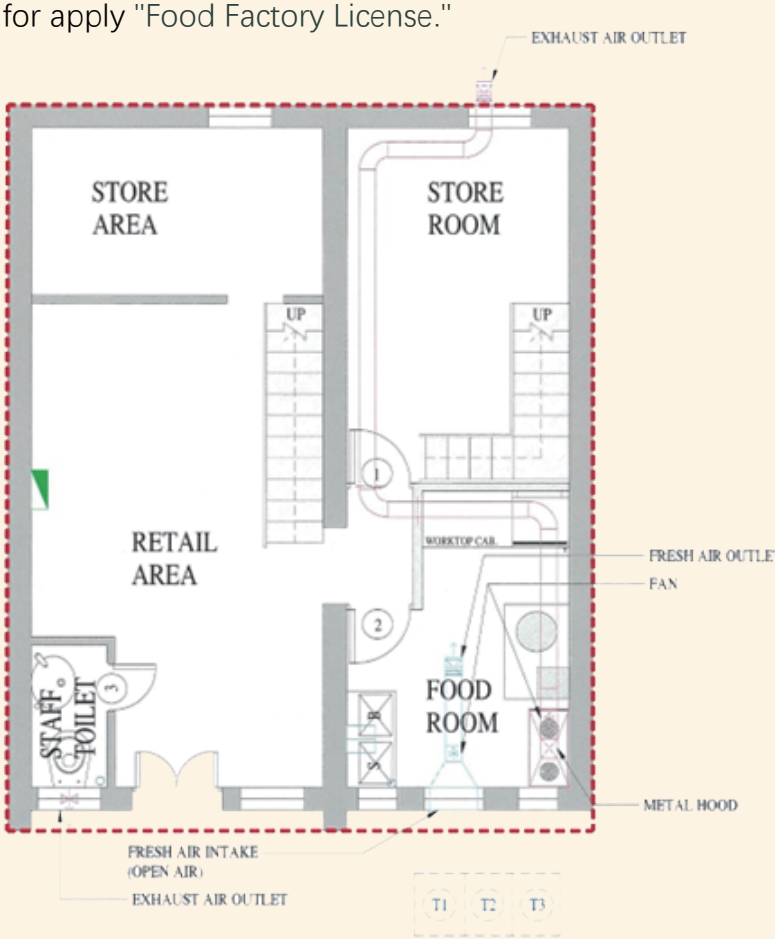
業主最終提出“食物製造廠牌照”申請

However, due to cost and space consideration (a General Restaurant License requires the addition of separate male and female toilet), the owner finally decided to apply for a

“ Food Factory License.”

最終遞交食環署申請食物製造廠牌照的平面

The finally layout Plan submit to FEHD for apply “Food Factory License.”



資助機構：



鄉郊保育資助計劃  
Countryside Conservation Funding Scheme



鄉郊保育辦公室  
Countryside Conservation Office

主辦機構：



The Hong Kong Countryside Foundation  
香港鄉郊基金



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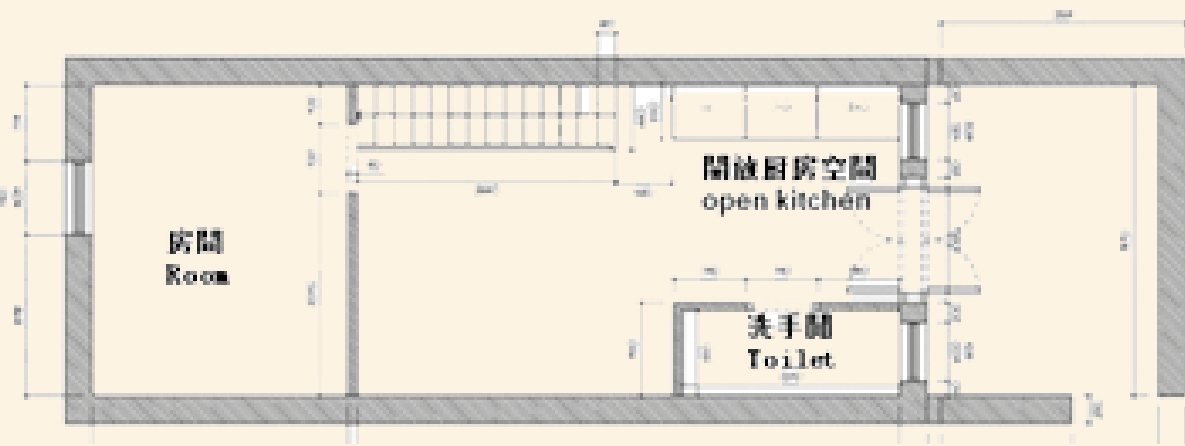


2. 第282號地段125分區，93號屋，荔枝窩，沙頭角

Case2: Ground Floor, 93 Lai ChiWo Village, Lot 282(Part) in D.D.145, ShaTau Kok



場地位置圖 Site Location



現有平面佈置圖 Existing Ground Floor Plan

# 食

### 現場限制

- 樓宇安全－逃生通道
  - 廚房樓底淨高足夠，但沒有圍封
- 樓宇安全－防火結構
  - 木質廚房天花
  - 開放式廚房，沒有門或牆身分隔
  - 沒有提供消防裝置
  - 客人需要穿過開放式廚房使用廁所
- 排水系統
  - 欠缺足夠廁格空間及潔具設施（尿廁）
  - 廚房範圍發現外露喉管
  - 欠缺隔油池
  - 室內範圍沒有沙井，屋外設有化糞池
- 供水系統狀況尚可
- 配有63A PSN電箱
- 機械通風及冷氣系統
  - 廚房沒有安裝機械通風系統及空氣過濾系統，僅以抽氣扇作換氣用途
  - 廁所依靠自然通風
  - 使用石油氣罐煮食

### Site constrains

- Building Safety – Escape route
  - The clear height of the kitchen ceiling is enough but not enclosed
- Building Safety - Fire Protection Structure
  - Wooden kitchen ceiling
  - Open kitchen without doors or walls for separation
  - No fire protection equipment provided
  - Guests need to walk through the open kitchen to use the toilet
- Drainage system
  - Lack of adequate toilet space and sanitary facilities (urinals)
  - Exposed pipes found in the kitchen area
  - Lack of grease trap
  - No sump in indoor area, while a septic tank is located outside the building.
- Water supply system condition is acceptable.
- Equipped with a 63A PSN electrical box.
- Mechanical ventilation and air conditioning system.
  - No mechanical ventilation system and air filtration system are installed in the kitchen. Only ventilation fans are used for air circulation purposes.
  - The toilet relies on natural ventilation
  - Cooking with a liquefied petroleum gas (LPG) cylinder

### 建議申請之牌照

### Proposed Licenced

#### 一.地下面積 Gross Floor Area

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- 小食食肆：最好選擇實用樓面面積不少於23平方米  
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- 食物製造廠：沒有特定要求  
Food Factory : No specific requirements

適合申請普通食肆/小食食肆/食物製造廠  
Suitable for General Restaurant/ Light Freshment Restaurant/ Food Factory

#### 二.食物室面積 Food Room Area

- 普通食肆：不少於8平方米  
General Restaurant : Not Less than 8 sq m<sup>2</sup>
- 小食食肆：不少於4.6平方米  
Light Refreshment Restaurant : Not Less than 4.6 sq m<sup>2</sup>
- 食物製造廠：不少於6平方米  
Food Factory: Not Less than 6 sq m<sup>2</sup>

適合申請普通食肆/小食食肆/  
食物製造廠  
Suitable for General Restaurant/ Light Freshment Restaurant/ Food Factory

#### 三.食物性質：

中式食物（包括煎炸）  
Type of food : Chinese food (including frying)

適合申請普通食肆/食物製造廠  
Suitable for General Restaurant / Food Factory

#### 四.業主偏好 Owner Preference

室內座位安排有限  
Due to the indoor seating arrangement limited

適合申請食物製造廠  
Suitable for Food Factory

綜上所述，理論上該位置該業主適合申請食物製造廠牌照

Based on the information provided, theoretically, the owner of this location is suitable to apply for a Food Factory License.

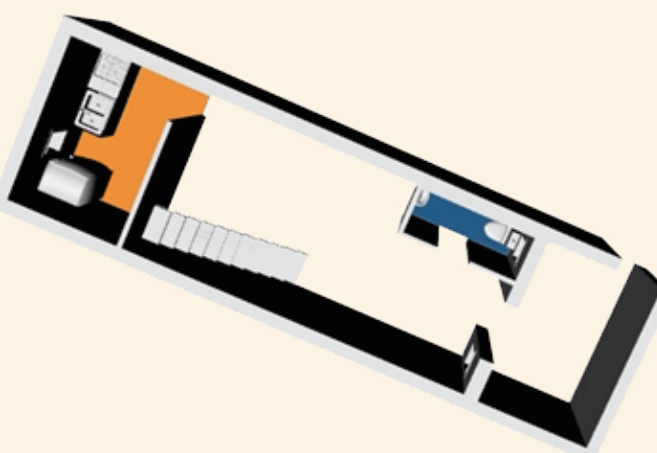
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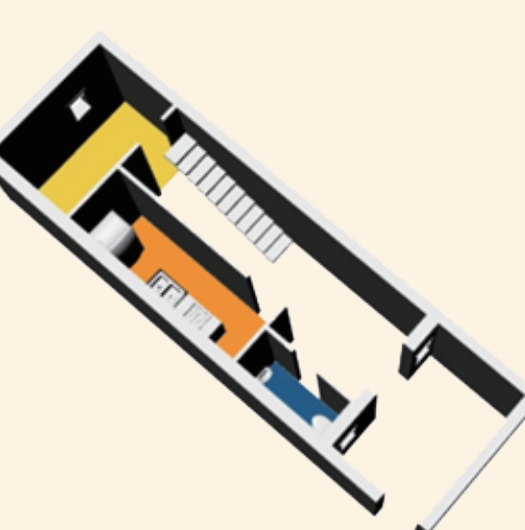
### 建議平面佈置

### Proposed Options

建議平面佈置一 Option 1



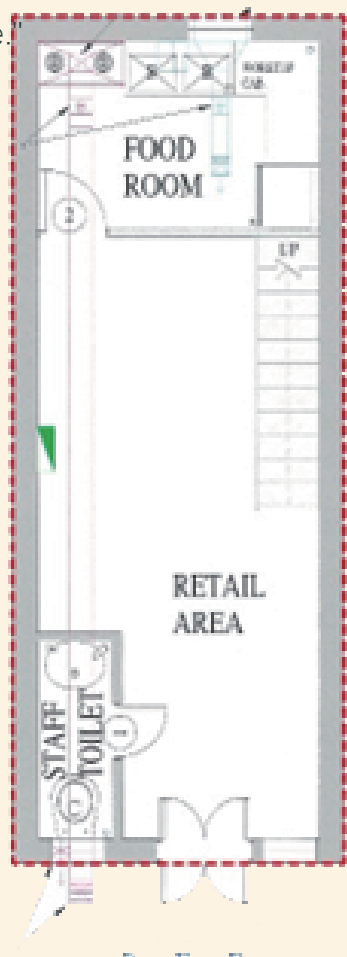
建議平面佈置二 Option 2



最終由於室內座位安排有限，因此只適合申請食物製造廠牌照

However, due to the limited indoor seating arrangements, it is only suitable to apply for a “Food Factory License”.

最終遞交食環署申請食物製造廠牌照的平面  
The finally layout Plan submit to FEHD for apply “Food Factory License”



資助機構：



鄉郊保育辦公室  
Countryside  
Conservation  
Office

主辦機構：

