

HK Map Service 2.0 provides one-stop platform for map products and land survey records

The Lands Department (LandsD) announced today (August 28) that a new website, [Hong Kong Map Service 2.0](#) (HKMS 2.0), has been launched to provide a one-stop platform for map products and land survey records for the public.

A spokesperson for the LandsD said that HKMS 2.0 offers different types of digital and paper map products. In addition, the website has a newly introduced digital version of land survey records, including digital images of Lot Index Plan and Demarcation District Sheets, as well as a product preview function. These features help promote the use of digital products, save paper and protect the environment.

"Through HKMS 2.0, the public can easily search for lot and location information anytime and anywhere. They can also download various types of digital maps, aerial photos and land survey records after making payment," the spokesperson said.

"HKMS2.0 has streamlined the ordering process and no registration is required for purchasing paper map products. The new website is also connected with the Application Programming Interface of Hongkong Post's delivery service, which will deliver paper map products to designated locations. The public no longer have to visit the LandsD's Map Publications Centres for making purchases."

Members of the public can register and log on to HKMS 2.0 via designated social media accounts and share product information. Apart from supporting browsers on different Internet platforms, HKMS 2.0 is equipped with responsive web design and cloud technology to ensure stable and smooth services.

For enquiries on HKMS 2.0, please call 2231 3187 or email hkms_pub@landsd.gov.hk.

Wedding service company director convicted of applying false trade description

A female director-cum-salesperson of a wedding service company was

sentenced to carry out 100 hours of community service with a criminal record and was ordered to offer \$4,280 compensation to the victim by the District Court today (August 27) following conviction of applying a false trade description in the course of provision of wedding gown rental service supplied to a consumer, in contravention of the Trade Descriptions Ordinance (TD0).

Hong Kong Customs earlier received information alleging that a wedding service company applied a false trade description in its sale of wedding gown rental service.

Investigation revealed that the company's director-cum-salesperson had falsely claimed to a customer that a wedding gown for rental was a product of a particular brand and charged the customer for an additional sum. However, the gown was subsequently confirmed not a product of that brand.

Customs reminds traders to comply with the requirements of the TD0 and consumers to procure services at reputable shops.

Under the TD0, any trader who applies a false trade description to a service supplied to a consumer commits an offence. The maximum penalty upon conviction is a fine of \$500,000 and imprisonment for five years.

Members of the public may report any suspected violations of the TD0 to the Customs 24-hour hotline 2545 6182 or its dedicated crime-reporting email account (crimereport@customs.gov.hk).

Employers, contractors and employees should be aware of electrical safety at work during rainstorm

As the rainstorm warning has been issued by the Hong Kong Observatory, the Labour Department (LD) reminds employers and contractors that they should adopt necessary work arrangements and take suitable safety measures to protect the safety of their employees when they are carrying out electrical work or handling electrical plant.

A spokesman for the LD said today (August 27) that employers and contractors should avoid assigning employees to carry out electrical work (like electric arc welding work) or handle electrical plant at places affected by rainstorms, and should refer to the "Code of Practice in times of Typhoons and Rainstorms" and the "Guide on Safety at Work in times of Inclement Weather" issued by the LD.

Even if electrical work is carried out or electrical plant is handled at

places not affected by the rainstorm, suitable safety measures must still be adopted to prevent electric shock as the air would be more humid. Such measures include:

- (i) Ensure that all live parts of an electrical installation are isolated from the power supply source and rendered dead, and the isolation from the power supply source must be maintained as long as electrical work is being carried out;
- (ii) Before carrying out any electrical work or handling any electrical plant, cut off and lock out the power supply source, then test the circuit concerned to confirm it is dead and display suitable warning notices, and issue a work permit thereafter;
- (iii) Ensure that protective devices (such as suitable and adequate fuses and circuit breakers) for the electrical installations or electrical plant have been installed and maintained in good working order, and portable electric tools must be double-insulated or properly earthed;
- (iv) Provide suitable personal protective equipment such as insulating gloves and insulating mats for employees; and
- (v) If live electrical work is unavoidable, a comprehensive risk assessment should be conducted by a competent person and the appropriate safety precautions should be taken to remove or properly control the electrical hazards involved before such work can proceed.

In addition, employees should co-operate with the employer or contractor to follow the safety instructions and use the safety equipment provided.

The LD has published guidebooks and leaflets on electrical work safety. These safety publications are available free from divisional offices of the department or can be downloaded from its website (www.labour.gov.hk/eng/public/content2_8.htm).

Should there be any questions about occupational safety and health matters, please contact the Occupational Safety Officer of the LD at 2559 2297.

Public urged to report flooding

Attention duty announcers, radio and TV stations:

Please broadcast the following as soon as possible and repeat it at suitable intervals:

Members of the public are advised to report any street flooding that comes to their notice to the Drainage Services Department by calling the 24-

hour drainage hotline on 2300 1110.

CHP investigates case of Shiga toxin-producing E. coli infection

The Centre for Health Protection (CHP) of the Department of Health is today (August 27) investigating a case of Shiga toxin-producing *Escherichia coli* (STEC) infection, and hence reminded the public to maintain good personal, food and environmental hygiene against intestinal infections.

The case involves a newborn baby girl, who was born at a private hospital on August 11. She presented with blood stained stool on the next day. The patient has been in a stable condition all along and was discharged on August 13.

Her stool specimen grew STEC upon laboratory testing.

Initial enquiries of the CHP revealed that the patient's mother was asymptomatic all along and had no recent travel history before giving birth. The patient's mother had neither consumed unpasteurised milk or raw food, had contact with animals nor visited farms during the incubation period. The patient's other home contacts remained asymptomatic. Investigations are ongoing.

"*Escherichia coli* (*E. coli*) is a bacterium that is commonly found in the gut of humans and warm-blooded animals. Most strains of *E. coli* are harmless. Some strains, however, such as STEC, can produce powerful toxins and cause severe food-borne disease. The most recognised serogroup of STEC is *E. coli* 0157:H7," a spokesman for the CHP explained.

Preventive measures for STEC infections are similar to those recommended for other food-borne diseases. The public are advised to observe good personal and food hygiene:

- Wash hands properly with liquid soap and water before eating or handling food, and after going to the toilet or changing diapers;
- Cook food and boil water thoroughly before consumption. Most food-borne viruses and bacteria (including STEC) can be killed when food is cooked or reheated long enough at sufficient high temperature. When cooking or reheating, the core temperature of the food should reach at least 75 degrees Celsius;
- Avoid consumption of unpasteurised milk or undercooked food; and
- Consult a doctor immediately if symptoms of STEC infection, particularly bloody diarrhoea, develop.

The public may visit the CHP's [STEC page](#) for more information.