

New park-and-ride scheme to be implemented for First Phase Public Car Park at Po Shek Wu Estate in Sheung Shui from August 1

The Transport Department (TD) today (July 25) announced that, with effect from August 1 (Wednesday), the First Phase Public Car Park in Po Shek Wu Estate (PSWE) will replace the existing Sheung Shui Public Car Park (SSPCP) to provide park-and-ride (PnR) concession, while the SSPCP will cease operation and be permanently closed. The SSPCP site will be used for development works of PSWE.

To encourage the public to use railway services to travel to urban areas, the coverage of the new PnR scheme will expand from four MTR stations (Kowloon Tong, Mong Kok East, Hung Hom and East Tsim Sha Tsui Stations) to most of the MTR stations (except Ma On Shan Line stations and Sheung Shui, Fanling, Tai Wo, Tai Po Market, University, Fo Tan, Sha Tin and Tai Wai Stations). Users of the PSWE First Phase Public Car Park will be eligible for the concessionary PnR charge if they use an adult Octopus card to enter the car park, and use the same Octopus card to travel to and from designated MTR stations before leaving the car park. Details of the scheme will be shown on notices displayed at the PSWE car park.

The parking charges are as follows:

Charges	Private car parking space
Monthly+	\$1,840
Hourly+	\$12
PnR	\$4 (per hour)

Remark:

+ Holders of the Disabled Person's Parking Permit issued by the TD will be offered a 50 per cent discount on monthly and hourly parking fees.

The SSPCP will not be open for hourly parking starting from noon on July 31. Motorists must remove their vehicles from the SSPCP that day, and vehicles that are parked in the SSPCP after midnight on August 1 will be towed away and the owner or driver of the vehicle concerned will be liable to pay the associated parking fee and towing fee.

Fresh beef sample found to contain sulphur dioxide

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (July 25) that a fresh beef sample was found to contain sulphur dioxide, a preservative which is not permitted to be used in fresh meat. The CFS is following up on the case.

A spokesman for the CFS said, "Following up on a food complaint, the CFS took the fresh beef sample from a fresh provision shop in Wong Tai Sin for testing. The test result showed that the sample contained sulphur dioxide at a level of 310 parts per million."

According to the Preservatives in Food Regulation (Cap 132BD), it is an offence to add sulphur dioxide to fresh or chilled meat. The maximum penalty is a \$50,000 fine and six months' imprisonment.

The CFS has informed the vendor concerned of the above-mentioned irregularity. Prosecution will be instituted should there be sufficient evidence.

Sulphur dioxide is a commonly used preservative in a variety of foods including dried fruits, pickled vegetables and meat products such as sausages and grilled burgers, but under the Regulation it is not permitted in fresh or chilled meat. Nonetheless, individual meat traders have been found illegally using sulphur dioxide to make meat look fresher. This preservative is of low toxicity. As it is water soluble, most of it can be removed through washing and cooking. However, susceptible individuals who are allergic to this preservative may experience breathing difficulties, headache and nausea.

The spokesman reminded the food trade to comply with the law and not to sell fresh or chilled meat adulterated with sulphur dioxide. Members of the public should purchase meat from reliable market stalls or fresh provision shops. They should avoid buying or consuming meat which is unnaturally red and maintain a balanced diet to avoid malnutrition or excessive exposure to chemicals from a small range of food items.

The CFS will continue to follow up on the case and take appropriate action.

Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Wednesday,

July 25, 2018 is 103.7 (down 0.4 against yesterday's index).

SRPA reminds prospective purchasers of first-hand residential properties about fire safety requirements for properties with open kitchens

The Sales of First-hand Residential Properties Authority (SRPA) today (July 25) reminded prospective purchasers that owners of residential units with open kitchens must comply with fire safety regulations for the fire service installations and equipment in these units.

"Prospective purchasers can, from the floor plans of residential properties in the development in the sales brochure of a first-hand residential development, check whether the kitchen in a residential unit has an open kitchen design. They can also check in the fittings, finishes and appliances section in the sales brochure for a description of fire service installations and equipment fitted in or near an open kitchen, including smoke detectors and sprinkler heads," an SRPA spokesman said.

Owners of residential units with open kitchens are required to observe and comply with fire safety regulations related to these installations and equipment and relevant provisions under the deed of mutual covenant, which include arranging annual inspection and maintenance. They should also allow registered contractors to access the units for annual inspection and maintenance of the fire service installations and equipment.

"Prospective purchasers are reminded that to comply with those requirements, expenses will be incurred. They may also check with the vendor whether the management offices would assist owners in arranging annual inspections in future," the SRPA spokesman said.

To remind prospective purchasers of the fire safety requirements, the SRPA today issued new Frequently Asked Questions (FAQ) for prospective purchasers and updated an existing FAQ regarding residential units with open kitchens.

A new FAQ for the trade on provision of information in the sales brochure about fittings, finishes and appliances in respect of fire service installations and equipment for open kitchens was also issued. The new and updated FAQs can be viewed on the SRPA website (www.srpa.gov.hk).

Prospective purchasers can also visit the Fire Services Department

website (www.hkfsd.gov.hk) for details of fire safety provisions in open kitchen units.

Red flag hoisted at Stanley Main Beach

Attention TV/radio announcers:

Please broadcast the following as soon as possible:

Here is an item of interest to swimmers.

The Leisure and Cultural Services Department announced today (July 25) that due to big waves, the red flag has been hoisted at Stanley Main Beach in Southern District, Hong Kong Island. Beach-goers are advised not to swim at the beach.