

1 此認證要求參考了甚麼準則？

What are the evaluation criteria of this certification with reference to?

本計劃主要參考香港衛生防護中心、食物環境衛生署訂定的指引及《預防及控制疾病條例》(第 599 章)作為評核準則。

The certification requirements are developed with reference to the guidelines provided by Hong Kong Centre for Health Protection (CHP), Food and Environmental Hygiene Department (FEHD), and Prevention and Control of Disease Regulation (Cap. 599)

2 機構獲證後是否代表能免於病毒、疾病威脅的風險？

Does it imply that a certified organization is free from the risks of viruses and diseases?

此認證計劃旨在推動企業執行標準化的衛生措施，盡量減低病毒感染的風險，並向公眾展示承諾及努力，並不等於獲證機構能完全免於感染。

The purpose of this certification scheme is to encourage organizations to implement standardized hygiene measures, so as to help minimize infection risk and demonstrate their commitment and effort. This does not imply that a certified organization is completely free from the virus and disease.

3 如果獲證機構在證書有效期間發生確診個案，貴局將如何處理？

What should a certified organization do if it has confirmed case(s) within the certification validity?

如認證有效期內獲證機構出現確診個案，獲證機構應主動匯報本局，並於 14 個工作天內提交因應確診個案所採取的跟進措施報告，以及相關執行紀錄。本局或會因應需要安排額外審核以作跟進，或於下一次審核時再作出跟進。本局在需要時可能會暫停獲證機構證書的有效性，並在確定風險受控後恢復其有效性。

Certified organizations shall immediately inform HKQAA if there is any confirmed case of infection of COVID-19 within the certification validity, and submit a follow-up report within 14 days covering the measures implemented and relevant execution records in response to the confirmed case. HKQAA may arrange extra audits to follow up if necessary; otherwise, follow-up action will be taken during the next audit. The certification validity of the certified organization might be suspended by HKQAA if necessary, and resume its validity after confirming the risk is under control.

4 證書的有效期多長？

What is the validity of the certification?

認證的有效期為一年及可以續期。本局會通過再認證審核持續監察和評估以確認機構是否符合要求。

The certification is valid for one year and is subject to renewal. HKQAA monitors and evaluates whether the applicant continuously fulfills the requirements through Recertification Audit.

- 5 為何餐飲業處所需要達至每小時室內鮮風換氣 6 次，否則需使用過濾並消毒空氣的設備？

Why the premises of the dining industry required to ensure that the indoor ventilation is up to 6 air changes per hour non-recirculating, or air filtration and disinfection equipment is used otherwise?

諮詢了專家意見及參考了相關國家標準後，每小時室內鮮風換氣 6 次已達一般醫院醫療室的規格，能有效減低傳播風險。再考慮到業界持份者的意見，可能會面對工程和資源上的限制，故使用過濾並消毒空氣的設備亦是可接受的替代方案。

After consulting experts and with reference to relevant Chinese national standards (Guobiao standards), indoor ventilation up to 6 changes per hour non-recirculating is able to achieve the specification for general medical rooms in hospital, which can effectively reduce the risk in spreading the virus. Taking the industry stakeholders' opinions into consideration, air filtration and disinfection equipment is also an acceptable alternative due to the engineering and resources constrain that might encounter.

- 6 承上題，如何能滿足相關要求？

Regarding to previous question, how to fulfill the requirement?

食肆需出示證據證明室內鮮風換氣率達每小時 6 次（例如在申請食肆牌照時所提交每人每小時可獲供應新鮮空氣的立方米）。如未能滿足每小時室內鮮風換氣 6 次，可使用過濾並消毒空氣的設備，一般為 HEPA (High Efficiency Particulate Air) 過濾（即是對直徑為 0.3 微米以上的微粒去除效率可達到 99.97% 以上）。每部設備均有適用面積，食肆應按照其場所面積大小來擺放相對應的設備數量，並出示設備的規格資料。

Restaurants are required to prove the indoor ventilation is up to 6 air changes per hour non-recirculating by presenting evidence (for example, the amount of m³/hr/person when applying for restaurant license). If 6 air changes per hour non-recirculating is not feasible, HEPA (High Efficiency Particulate Air) Filter (remove 99.97% of particles, from air the air that passes through, whose diameter is equal to 0.3 μm) can be used. Restaurants should determine the number of filter needed according to the size of the restaurant and the effective room size of the HEPA filter, the specification of the HEPA filter is also required.