

application premises and current operation have complied with relevant fire safety and ventilation requirements. Due to the applicant's continuous efforts, the application premises have maintained a clear record, such that the licenses could be renewed annually without any issues, further demonstrating compliance with the necessary safety and hygiene standards.

- 4.2.3 The fire safety installation could be submitted and implemented to the satisfaction of relevant Government departments including Fire Services Department (FSD), if required, by way of compliance of approval conditions.

4.3 Traffic Consideration

- 4.3.1 The application premises benefit from excellent connectivity to various modes of public transport, all conveniently located within close proximity and a short walking distance. The Fo Tan MTR Station is located within 250m, or equivalent to about 5 to 10-minute walk from the application premises.

- 4.3.2 Parking and loading and unloading facilities would be provided within Lot 750 RP in D.D. 176 and the extension thereto, which are owned by the Applicant. There will be 3 carparking spaces for private car and 1 loading/unloading bay for LGV fronting the subject building to serve the eating place (**Illustration 1** refers), sufficient manoeuvring space would be allowed in ensuring no queuing and/or waiting of vehicles from the site onto public road.

- 4.3.3 The current application **only involves a change of the internal use and layout modification of G/F. portion of the subject building**, considering there is a previously approved application for similar use, and the application premises is purely seeking a change of use from canteen to a restaurant. No adverse traffic impact is anticipated.

4.4 Environmental Consideration

- 4.4.1 Compared to other industrial use, such as vehicle repair, workshop uses, which are always permitted under "I" zone, the eating place is deemed more suitable and has a lower environmental impact on the surrounding residential neighbourhood. In addition, the eating place has been operating and serving the community for a decade without causing any environmental impact.

- 4.4.2 The application premises have been in full operation since 2013 and maintained a clear record for its operation. There have been no complaints received about any environmental nuisance.

- 4.4.3 The applicant will strictly adhere to the guidelines outlined in the 'Control of Oil Fume and Cooking Odour from Restaurant and Food Business' issued by the Environmental Protection Department (EPD) in order to ensure the effective control of oily fumes and cooking odors generated from the operation of the eating establishment on-site. Adequate air pollution control equipment has been provided at the kitchen ventilation system to treat the cooking fume emissions before they are discharged into the outdoor environment, in order to fulfill the requirements, set forth by the Air Pollution Control Ordinance.