

FISH TANK MAINTENANCE

The proper operation and maintenance of fish tanks and holding tanks in food premises are important to maintaining fish health and preventing foodborne illness.

FISH TANK MAINTENANCE

- Use only potable water to supply the fish tank
- Monitor water levels of the fish tank
- Clean the fish tank and all fish tank accessories regularly
- Clean and replace filters as per manufacturer's instructions regularly
- Check the fish tank's equipment regularly to ensure it is working properly and to manufacturer's instructions
- Clean the fish tank on a weekly basis or per the manufacturer's instructions
- Keep a cleaning schedule to ensure cleaning is completed on time
- Keep a maintenance log to record cleaning dates and equipment maintenance activities

FISH FROM AN INSPECTED SOURCE

Live fish and seafood products should be checked before they are accepted to ensure they are not spoiled or damaged and are from an inspected source. Look for and confirm:

- Proper shipping temperatures
- Products are fresh (no signs that products may be spoiled or infected by pests)
- Proper labelling: labelling should be intact and not changed, broken or removed
- Suppliers have been inspected or have purchased products from inspected sources

Keep receipts and invoices for all products for up to one year.

STORAGE OF LIVE FISH AND SEAFOOD

- Keep live fish and seafood in clean, well aerated water at a temperature in keeping with their natural habitat
- Use clean and sanitized utensils when handling live fish and seafood
- Wash your hands before and after handling live fish and seafood
- Do not overstock the fish tank
- Inspect all live fish and seafood, removing any dead fish or seafood from the fish tank

PUBLIC HEALTH

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