~~6.2.2 Restriction on the Use of Open Spaces~~

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~~Open spaces, such as yards, streets, side or rear lanes and roof tops, should not be used for preparation or storage of food, cleansing or storage of equipment or utensils, or preparation or service of food.~~

~~**Note:** Use of open spaces for conducting food activities is an offence under section 13(1) of the Food Business Regulation.~~

~~**Rationale**~~

~~Open spaces are not suitable for conducting food activities. Food and equipment can be easily contaminated by dirt, dust, fumes, smoke, sewage, or by pathogens carried by bodies, excreta and hair of pests, birds, insects and other animals. They may also cause environmental nuisances and pose health and fire hazard.~~

6.3 Quality of Water for Keeping Live Marine Fish and / or Shellfish

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6.3.1 Control of Water Quality

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Fish tanks may be installed in food premises and market stalls for keeping live fish or shellfish. Water used for keeping live fish or shellfish intended for sale for human consumption should conform to the following standard:

"Less than 610 E. coli and absence of pathogenic organism in 100 ml of water keeping live fish and shellfish."

Note: Any person who keeps live fish or shellfish for human consumption in water of a quality below the prescribed standard commits an offence under section 10A of the Food Business Regulation.

6.3.2 Filtration and Disinfection Facilities for Fish Tank Water

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a. Water used for keeping marine live fish or shellfish intended for human consumption should be filtered and disinfected by filtration and disinfection facilities acceptable to the Food and Environmental Hygiene Department, to a standard specified in paragraph 6.3.1 of this Chapter. These facilities should be maintained in good working order at all times.

b. No water obtained from seawater flushing systems or drawn from doubtful sources, such as from the seafront within the Victoria Harbour or at any Typhoon shelter, should be used for keeping marine seafood for human consumption. Use of synthetic seawater is desirable.

   Note: Failure to observe this is a breach of licensing condition.

c. The filtration / disinfection system should be a closed loop system capable of providing continuous filtration and disinfection action.

d. Marine salts used for making synthetic seawater should be sourced from reliable suppliers.

e. Live fish and shellfish should be kept separately in different tanks and at an optimal stock to avoid overcrowding. Live bivalve molluscs should be washed free of mud with clean water before being kept in the storage tank.

f. The filtration and disinfection facilities for fish tank water should be properly installed and regularly maintained by a company / supplier specializing in water treatment for live seafood.

g. Dedicated staff should be assigned to take care of the cleansing and maintenance of the whole system.

h. Records using the format as per Annex II should be kept to register the maintenance details. They should be completed and certified by the dedicated staff / contractor.

i. All internal surfaces of fish tanks, all pipes for the supply of water and air to the fish tanks, as well as all nets and articles should be thoroughly cleansed regularly, preferably at least once a week.

j. The fish tank area should be clean, well ventilated and free from any building defect.

k. When handling fish tanks, clean rubber gloves should be worn.

l. Fish tanks and other connected articles left unused for a period of time should be cleansed thoroughly before they are used again.

m. Fish tank water should be changed regularly to remove harmful substances produced by the stock after a period of time.

n. Filter materials should be cleansed at least once a week and replenished at least once a month.

o. Sponge filters, sand filters, activated carbon filters and layered multi-sand filters may be used. Regular cleansing and replenishment of the filter materials are required.

p. Filtration system should be installed upstream of the disinfection system and not vice versa.

q. UV radiation, ozonation, copper-silver ionization and photocatalytic oxidation technology with the use of UV radiation and titanium dioxide may be used for disinfection of fish tank water.

[Food and Environmental Hygiene Department reviews the disinfection methods from time to time. An updated list of the accepted methods is kept at its district offices for inspection upon request.]

Rationale

Untreated seawater is likely to contain pathogens. Water for keeping live seafood should be of safe quality to minimize the risk of food contamination and spread of foodborne diseases. It can be achieved by an effective filtration and disinfection system in the fish tank, coupled with good management practices in cleansing and maintenance of the system.

~~6.4 Prohibition of Animals on Food Premises~~

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