

IACUC Guideline for the Storage and Use of Commercial Animal Diet at UWM

Last Review: 4/22

Revision History: 4/22

Commercial Rodent Chow

- Follow manufacturer's recommendation for storage and expiration.
- In the Lapham facility, food is stored in the walk-in cooler until used.(4/22: Note that the cooler is not currently functional thus only three weeks worth of food is stored at a time and temperature and humidity are monitored.)
- In the Garland facility, feed bags are stored in a large Rubbermaid container in the room until used, up to 3 weeks, or in room 436 for 1 week or less.
- Food can be used up to 6 months past the mill date as long as it is stored properly.

Commercial Fish Food

- Follow the manufacturer's recommendation for storage and expiration
- Certain food (i.e. Perch diet) may be stored up to two years past the mill date as long as it is stored properly and the manufacturer can guarantee the nutrients are still in adequate concentration for the health of the fish; otherwise, it must be used within 6 months past the mill date.
- If there is no mill date label the food with arrival dates.

In general

- Storage room temperatures in Garland do not meet the manufacturer's food storage recommendations, but temperatures are monitored daily and food is not stored for longer than 3 weeks.
- Once feed bags/containers are opened, food must be stored in a labeled, sealed barrel or sanitizable container.
- All refrigerators/freezers that are used for food storage should be used for food storage only (no chemicals) and be labeled accordingly.
- Rotate food on a basis of first in/first out.
- Label the food with PI name if stored with multiple investigators
- Pest control measures are in place in Garland 120 and 436 where food and bedding are stored. There is a vermin control program in place for all animal facilities.