

 <b>West Lothian Council</b>	<b>Environmental Health</b>		<b>SUBJECT:</b> HYGIENIC PRODUCTION, STORAGE AND SERVICE OF ICE
	<input checked="" type="checkbox"/>	Food Safety/Food Hygiene	<b>NUMBER:</b> FH02
<b>Revised:</b> 29/06/15		Health & Safety	
		Public Health	<b>KEYWORDS:</b> ICE, CONTAMINATION, HANDLING
<b>Status:</b> Trade Advice  <b>Data label:</b> Public	Pollution Control		
	Pest Control/Dog Warden		

## Information Sheet FH02

### **Hygienic Production, Storage and Service of Ice from Ice Making Machines**

Ice is classed as a food and must be made hygienically, stored hygienically and handled hygienically. Although cold temperatures slow germs down, freezing does not kill them. So, dirty or contaminated ice from an ice making machine can carry germs to your customers and could cause illness.

This may happen because the water used to make ice is not safe, or the machine itself is contaminated, or because of poor hygiene in handling and serving the ice.

To ensure that the ice you serve is safe, please follow this procedure.

#### **Water Supply**

The water supply must be safe. This normally means taking water directly from the mains. In some cases water is piped to a tank first. You should check to make sure you know how your water is supplied. If your water is supplied through a tank then special conditions will apply and you should contact us for further help.

#### **Machine Location**

The machine should be sited in a clean area that is free from dirt and dust, off the ground and away from any sources of heat. There should be enough space and ventilation around the machine to allow for cooling. The instruction book will give details.

#### **Machine Servicing**

Most manufacturers give servicing instructions in their information manuals. All machines should be serviced in accordance with the manufacturer's advice.

#### **Cleaning**

1. The ice storage compartment should be cleaned regularly, at least fortnightly, to prevent the build-up of bacteria and moulds. The ice should always be removed and the ice storage compartment should be cleaned using a taint-free sanitiser, in accordance with

the manufacturer's instruction. This should be followed by a thorough rinse with clean water. Throw the old ice away.

2. Check the ice maker daily for any growth of mould or slime, and if any is seen then throw the ice away and clean the whole machine straight away according to the manufacturer's instructions. You will need to increase the frequency at which you clean the machine.
3. The outside and inside surfaces of the machine, particularly the door/hatch of the ice storage compartment, must be kept clean.

### **Hygienic Handling, Storage and Service of Ice**

1. Anyone taking ice from the machine must wash and dry their hands thoroughly before starting this task. **See information sheet FH09**
2. The ice should always be removed from the machine using a clean utensil such as a scoop. Do not use bare hands to do this. A glass tumbler is not suitable because of the risk of glass fragments getting into the ice.
3. The scoop should be washed and sanitised every day. It should be kept in a clean place, handle uppermost, until its next use. Don't keep it in the machine.
4. Keep the door/hatch of the ice machine closed between uses to stop dirt and mould getting in.
5. Do not use the ice compartment of the machine for storing bottles of beer, cans of soft drinks, cartons of milk or any other items.
6. If ice is stored in buckets, lids should always be used. We suggest that ice buckets should be kept behind the bar, where only staff can serve ice, to avoid customers handling ice with bare hands.
7. Ice buckets and serving utensils must be regularly cleaned and sanitised. The ice remaining in the ice buckets at closing time should be disposed of, and must not be returned to the ice machine.

### **Health and Safety**

Before proceeding with any cleaning operation, ensure that the electrical power supply to the machine is switched off and that the water line is closed.

### **Further help**

Remember it is your responsibility to ensure that the ice served to your customer is safe and wholesome. If you would like help, or need any further advice, then please contact us on 01506 280000 or [environmentalhealth@westlothian.gov.uk](mailto:environmentalhealth@westlothian.gov.uk)