

OS/16: Production, storage and service of ice

1.0 Introduction

- 1.1 Water used for the production of ice is classified as a foodstuff and by law, this water must be sourced from a supply that is potable (fit to drink).
- 1.2 Inadequate servicing, maintenance and cleaning of ice-machines are factors that contribute towards to the production of poor quality ice, due to the presence and build-up of bacteria.
- 1.3 Contamination can also be due to the unnecessary handling by staff and customers and by bad practices such as not ensuring that ice is covered during storage and service.

2.0 Location of the ice machine

- 2.1 The machine must only be connected to a main water supply e.g. drinking water from a rising main.
- 2.2 The machine must be located in an area that is free from dust, dirt or any other sources of contamination such as cleaning chemicals.

3.0 Servicing of the machine

- 3.1 The machine must be serviced on a twice-yearly basis as per the refrigeration contract.
- 3.2 The machine must be cleared of any ice prior to the service being carried out.
- 3.3 A full clean of the external surfaces and ice-storage compartment must be undertaken after any such service.

4.0 Cleaning and disinfection

- 4.1 The machine shall be cleaned and disinfected in accordance with the cleaning schedule for ice machines. A copy of the cleaning schedule should be located as near to the ice machine as possible. Refer to **HS/06: Ice machine cleaning procedure**.
- 4.2 Prior to cleaning and/or disinfection being undertaken ice must be discarded.
- 4.3 On completion of cleaning the checklist should be completed. Refer to **HS/07: Ice machine checklist**.

5.0 Storage of ice

- 5.1 During storage ice must be protected from bacterial, physical and chemical contamination.
- 5.2 Ice must only be stored for a maximum of 2-weeks.
- 5.3 Ice scoops must not be stored in the ice itself as this can only give rise to bacterial contamination from hand-contact points.
- 5.4 Bottles of beer, wine etc. must not be stored in the ice storage compartment as this may give rise to bacterial contamination and physical contamination from glass particles.

SECTION 2 - OPERATIONAL STANDARDS

6.0 Decanting of ice

- 6.1 Utensils such as; tongs, scoops and ice buckets must be washed and disinfected at the end of every shift, and in any event at least twice a day.
- 6.2 Scoops used for decanting ice from the ice making machine must be kept in a solution of D10 at the appropriate dosage, which must be changed on a daily basis.
- 6.3 The hand-contact parts of utensils must not be allowed to come into contact with ice itself.
- 6.4 Ice must not be scooped or transferred by hand, by using a glass, ice bucket or similar.

7.0 Service of ice

- 7.1 During service ice buckets must be kept behind the service counter where customers do not present a risk of contamination.
- 7.2 Once ice has started to melt it must be discarded.
- 7.3 Ice must not reused
- 7.4 Any remaining ice at the end of the shift must be discarded. Ice must not be re-frozen.

8.0 Ice buckets

- 8.1 Ice buckets and tongs must be in a good sate of repair and clean at all times.
- 8.2 Ice buckets should be well insulated and be provided with a lid which should be replaced after use.
- 8.3 When not in use store ice buckets upside-down to reduce the risk of 'pooling' in the bucket itself, reduce the risk of physical contamination of the bucket itself and allow the bucket to dry..
- 8.4 Ice buckets must not be used as a substitute for cleaning buckets or for soaking small items of equipment in.

Version	Date of issue	Author	Endorsed by
V3	June 2019	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser