

Gloucester City Council

Environmental Health Factsheet

Ice

Ice is subject to Regulation (EC) No 852/2004 (which refers to the hygiene of food stuffs) and must only be made from potable water that is wholesome and safe to drink. It must be made, handled and stored under conditions that protect it from contamination. The water used in the making of ice is subject to the Water Supply (Water Quality) Regulations 2000 and the water quality requirements set out in these regulations.

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

Although cold temperatures slow bacterial growth down, even freezing does not kill them. So, dirty or contaminated ice from an ice making machine can carry bacteria to your customers and could cause illness.

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

To ensure that the ice you serve is safe, you are advised to 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.

Ice Machine Location

The ice 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 and cleaning. Your manufacturers instruction book will give details.

Ice Machine Servicing

Most manufacturers give servicing instructions in their information manuals. Most ice machines require servicing at least twice a year. All machines should be serviced in accordance with the manufacturers advice.



ENVIRONMENTAL HEALTH

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Cleaning

1. The ice storage compartment should be cleaned regularly, at least fortnightly, to prevent the build up of bacteria. The ice should always be removed and the ice storage compartment should be cleaned using hot water and sanitised 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.
3. The outside and inside surfaces of the ice 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 ice machine must wash and dry their hands thoroughly before starting this task. The ice should always be removed from the ice 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.
2. The scoop should be washed and sanitised every day. It should be kept in a clean place, preferably not in the ice machine, until its next use.
3. Keep the door/hatch of the ice machine closed between uses to stop dirt and mould getting in.
4. Do not use the ice compartment of the ice machine for storing bottles of beer, cans of soft drinks, cartons of milk or any other items.
5. 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.
6. 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.

Sources:

www.westlothian.gov.uk/content/environment/foodsafety/89491/766149?s=9478

www.cityoflondon.gov.uk/NR/rdoonlyres/7C2F6927-9DB5-45DF-882C-8AB5BD3D9A76/0/PH_icehandling.pdf