

**Food Safety Guidance**

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

Although cold temperatures slow down the growth of bacteria, even freezing doesn’t kill them. Scientific research has shown that certain bacteria and viruses can survive freezing for many hours and can also remain capable of growth in very strong alcoholic drinks.

It is therefore important that ice does not become contaminated by airborne particles, food handlers or dirty utensils. The most likely sources of contamination of ice are inadequate cleaning of the ice making machine or equipment, and poor hygiene practices when handling the ice.

In order to reduce the risk of ice being a source of infection to customers, staff working in, and the management operating, public houses and restaurants should be aware of the following points.

**Water Supply**

The water supply must be safe. This normally means taking water directly from the mains supply rather than via a water storage tank. The water used must meet drinking water standards (potable water).

**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. Most machines require servicing at least twice a year. 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. It should be monitored for any growth of scum or slime, and if such growths become apparent, it should be immediately cleaned according to the manufacturers’ instructions. 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.

2. The ice that has been removed from the machine to allow for cleaning should be disposed of, and not returned to the ice machine.

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. Pay particular attention to the upper internal surface.

3. The outside and inside surfaces of the machine, particularly the door/hatch of the ice storage compartment, must be kept clean.

4. The cleaning of the ice machine should be included in your Cleaning Schedule.

**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. 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.

2. The scoop must be washed and sanitised every day. It should be kept in a clean place until its next use. We recommend storing it in a sanitising ‘bath’, i.e. a container with a sanitising solution. It must not be left in the machine.

3. Keep the door / hatch of the ice machine closed between uses to stop dirt and dust getting in.

4. 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.

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.

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.

**Further help**

If you need any further advice please contact the Food & Safety team on [fs@falkirk.gov.uk](mailto:fs@falkirk.gov.uk).