

Guidance on Hygienic Handling of Ice

It is easy to forget that ice is food so must be protected from contamination in the same way as any other ready-to-eat food. Ice has been implicated in outbreaks of E. coli, Listeria and Norovirus, so it essential that the below guidance is followed.

Personal Hygiene

Before handling ice, or decanting it from bags or an ice machine etc. you must first thoroughly wash your hands.



Service

Ice buckets must be cleaned and sanitised before they are used for ice, either by washing them in the dishwasher or manually washing them and then using a surface sanitiser. Ice wells should be cleaned down and sanitised with a surface sanitiser. Pay attention to the drainage outlet and pour some sanitiser down the outlet.

Always use a suitable utensil with a handle to dispense ice. Do not store ice scoops, tongs etc. in ice buckets or ice wells. Keep them in a suitable clean container next to the ice bucket or ice well. Never store bottles or other items in ice that is to be used for consumption.



Bagged ice

This must be stored hygienically, i.e. off the ground and in a clean freezer or other clean storage area. To break ice up for service, bags can be banged onto a clean work surface or a clean tool can be used to break ice up. DO NOT throw ice bags on the floor. This contaminates the outside of the bag and creates small tears or holes in the bags, which can result in contamination of the ice.



Ice machines

Always use a suitable ice scoop to decant ice from ice machines. Do not keep scoops inside ice machines, but in a clean container, which may need to be lidded to protect it from environmental contamination.

Keep ice machine lids closed when not in immediate use. Never return unused ice to the machine and never store or chill bottles or other items in the ice machine.

These must be regularly cleaned and sanitised to prevent the growth of bacterial slime. Regularly clean and sanitise hand contact surfaces, seals and the inside of the access flap. Ice machines must be deep cleaned at least monthly, but in high use areas, such as bars and cafes, deep cleaning should be completed fortnightly.

. If the unit has a self-cleaning cycle, follow the manufacturer's instructions, otherwise follow the steps below:

- Isolate the ice machine from the mains power and secure the lid if necessary.
- Decant the ice into clean ice buckets or ice wells for use, or dispose of the ice in manageable sized containers.
- Remove all detachable parts, such as air filters, and clean and sanitise them.
- Clean and sanitise the inside surfaces and pour some of the sanitiser solution down the drainage outlet.
- Rinse well with clean water to remove any sanitiser residue.
- Safely reconnect the ice making machine with dry hands.

