

# Guidance Document:

## Hygienic Use of Ice Machines and Safe Handling of Ice

**Ice machines** have been found to be a source of Legionella bacteria which can present risks to health. Ice can also become contaminated with other bacteria such as E.coli if the use of ice machines is unhygienic and regular cleaning procedures are not implemented. When handling ice, it is equally important to maintain excellent personal hygiene standards and ensure you wash your hands thoroughly prior to using an ice machine or handling any ice.

### Hand Washing

Ensure that before you proceed to use an ice machine or decant ice from bags into ice buckets or ice wells that you thoroughly wash your hands first, using the 6 step guide below;



### Ice Scoops

Ice scoops must never be left in the ice machines or ice wells. Ice scoops should be stored in a separate sanitised container above or adjacent to the ice machine or ice well. All ice scoops must be washed in a dishwasher daily.

### Transferring Ice

If you are transferring ice from an ice machine then you must use a clean and sanitised container, this can be put through a dish wash machine prior to use. If using bagged ice to fill ice wells or ice buckets, you should open by hand and pour the ice directly into the ice well or ice bucket, ensuring the ice well has been pre-sanitised and or the ice bucket has been cleaned and sanitised or put through a dish wash machine prior to use.

### Cleaning of Ice Machines

A twice daily clean of the external and hand contact surfaces of the ice machine should be conducted using the sanitiser spray and ensuring a minimum 1 minute contact time.

Every two weeks the ice machines should be emptied and cleaned internally ensuring all contact surfaces are sanitised;

- Isolate the ice making machine from the mains power and secure the lid if necessary
- Empty the ice bin and dispose of the ice in manageable sized containers
- Remove all detachable parts
- Dampen a cloth with the appropriate approved sanitiser and clean all parts of the bin including the dispensing and drainage areas and the internal surface of the lid ensure a 1 minute sanitiser contact time is achieved
- Pour some of the sanitiser solution down the drainage outlet
- Rinse well with clean water and a clean cloth to remove any sanitiser residue
- Safely reconnect the ice making machine with dry hands.
- Clean and sanitise the outer lid daily paying particular attention to hand contact surfaces

### Cleaning of Ice Wells

- At end of each day, remove all ice from the ice wells;
- Dampen a cloth with the appropriate approved sanitiser and clean all parts of the bin including the dispensing and drainage areas and the internal surface of the lid ensure a 1 minute sanitiser contact time is achieved
- Pour some of the sanitiser solution down the drainage outlet
- Rinse well with clean water and a clean cloth to remove any sanitiser residue