

Guide to the Hygienic Production and Service of Ice

National surveys of ice taken from pubs, restaurants, hotels and other businesses have demonstrated that ice can frequently contain an unacceptable level of bacteria.

There are three things which could cause this:

1. The quality of the water used to make the ice.
2. The cleanliness of the ice machine and the ice buckets and scoops.
3. The way in which staff are handling the ice.

This leaflet will help you and your staff to keep ice clean and safe to serve by following a few simple rules.

Ice Machines

- Ice machines should be connected to the mains water supply and drain directly via a U-bend.
- Ice machines should be sited in an area that is kept clean and free from dust and dirt; the area should be well lit and allow

enough space so that you can see to clean both the machine and the area around it.

- The door/hatch of the ice machine should be kept closed unless ice is being dispensed from the machine.
- Ice machines should be serviced according to the manufacturer's instructions. It is a good idea to keep a record of any maintenance carried out.
- Never use the ice machine to cool bottles of wine or other food or drink as this will introduce bacteria and increase the risk of glass contamination.

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Cleaning

- The ice storage compartment should be cleaned regularly, at least fortnightly, to prevent the build-up of bacteria. You should regularly check for any growth of scum or slime inside the machine. If you see visible dirt inside the machine, it should be immediately switched off, the ice thrown away and the machine cleaned according to the manufacturer's instructions.
- Clean the inside of the machine using either detergent and hot water, a taint-free sanitiser, bicarbonate of soda, or a vinegar and water solution. This should be followed by a thorough rinse. Always use a disposable cloth for cleaning and, if necessary, use a paper towel to dry the inside of the machine after rinsing.

Ice Buckets and Scoops - Do's and Don'ts

- Always use a clean plastic or stainless steel scoop as these can be easily cleaned and disinfected.
- Don't leave the scoop in the ice machine or the bucket – store it in a clean container and wash both scoop and container at the end of the day.
- Ice buckets (both outer and inner containers) need washing at the end of each day. They can be washed in the glass washer.
- Never put ice from the ice bucket back into the ice machine – throw it out!
- Don't allow customers to serve themselves with ice.

Staff Hygiene

- Wash your hands regularly using warm water, liquid soap and paper towels.
- Never handle ice directly always use a scoop.
- Never use a glass for dispensing ice.