

Safe method Ice Machines



Safety Point	Why?
Water Supply	Water used in the production of ice must be of drinking water quality. Therefore it is important to ensure that the ice machine is connected to a mains water supply. Water from a storage tank should not be used.
Regularly service the ice machine	<p>Regular servicing of the machine is essential scale and biofilms in the supply pipes can build up and become a possible food source for bacteria. Servicing of the machine will also ensure it works more efficiently and economically.</p> <p>In order to control the presence of <i>Legionella</i>, a strict maintenance procedure must be in place for the incoming water supply as well as the ice machine itself.</p>

Safe method Cleaning effectively



Safety Point	Why?	How do you do this?
Cleaning the ice machine	<p>Some bacteria are known to survive at low temperatures; these include ones that are capable of causing food poisoning.</p> <p>Ice cubes can carry bacteria transferred on them from dirty utensils and equipment.</p>	<p>The ice machine is included on the cleaning schedule. Yes <input type="checkbox"/></p> <p>The manufacturers cleaning instructions provided with the machine are followed. Yes <input type="checkbox"/></p> <p>The ice is emptied out of the machine once a week; the machine is cleaned thoroughly with a non-abrasive cleaner; rinsed with fresh water; wiped around the inside with an antibacterial cleaner (food safe) and rinsed again with fresh water. Yes <input type="checkbox"/></p> <p>If you don't do this how do you clean your Ice machine?</p>

Safe method Cross Contamination



Safety Point	Why?	How do you do this?
<p>Removing the ice from the ice machine:</p> <p>Never use a glass to scoop ice from storage bins or buckets</p> <p>Ice should never come into contact with hands or the scoop handles.</p>	<p>Glasses are easily broken and glass can't be seen in the ice</p> <p>Bacteria from your hands would be transferred to the ice.</p>	<p>Plastic scoops are used to remove ice Yes <input type="checkbox"/></p> <p>Scoops are kept in a clean container by the ice machine. Yes <input type="checkbox"/></p> <p>All ice buckets and utensils are cleaned several times a day and disinfected at least once a day with a non-tainting disinfectant. Yes <input type="checkbox"/></p>
<p>Storing Ice:</p> <p>Ice should not be returned to the ice machine.</p> <p>Ice storage bins and ice buckets should always be kept covered when possible.</p>	<p>The ice could be contaminated.</p>	<p>Ice remaining in ice buckets at the end of the day is disposed of and not returned to the ice machine or freezer.</p> <p>Yes <input type="checkbox"/></p> <p>Ice buckets are stored at the rear of the serving counter to prevent possible contamination from customers.</p> <p>Yes <input type="checkbox"/></p> <p>Ice machines are not used for cooling other items.</p> <p>Yes <input type="checkbox"/></p>