

# Making and selling ice

## Goal

To ensure that ice is made, used and sold hygienically.

Act requirements:

- Food must be processed and handled in ways that minimize the contamination or deterioration of food and prevent food containing substances that are unexpected or unreasonable.
- There must be procedures for controlling hazards at each production and processing and handling step where it is essential to eliminate or reduce a hazard to an acceptable level.

## Why?

- Ice can become contaminated from hands, contact surfaces, chemicals, pests and other foreign objects.
- A fresh water supply to an ice-making machine that is not of drinkable quality may contain harmful microbes that could make customers ill.
- Seawater used to make ice may contain harmful organisms that could contaminate seafood.

## How this is done

Surfaces and equipment used for preparing ice must be in sound condition and clean before use. Surfaces in contact with ice must be sanitised before use - see *Cleaning and Equipment, packaging and other items*.

Good hand hygiene and personal hygiene practices must be followed - see *Hand hygiene and Personal hygiene*.

### Ice making equipment

Equipment making ice must use a clean water supply to make cubes or blocks of ice

The ice making equipment must be located or sited to:

- prevent ice from becoming contaminated;
- enable easy cleaning of equipment and surrounding area;
- prevent harbourage for pests.

### Water

Water for making ice must be clean and meet requirements for water – see *Water*.

Seawater used for making ice must not contain any *E. coli* or other faecal coliforms.

### Maintenance and use

During use:

- all parts of the ice making equipment that come into contact with water or ice must be regularly cleaned and sanitised – moulds must not be allowed to grow particularly in areas where condensation occurs (which can often be hard-to-reach places to clean).
- equipment location must be kept clean and hygienic;
- shovels, axes, scoops, containers and other equipment that comes into contact with ice must be regularly cleaned and sanitised;
- equipment/utensils used with ice must be stored hygienically when not being used in ways that prevent contamination;
- ice must be protected from contamination and handled and stored hygienically;
- water used to make ice must be maintained so that it is clean.

### Ice from suppliers

- delivered blocks/containers of ice must be checked for signs of contamination;
- bagged ice must be delivered in clean, intact bags;
- ice storage containers (including freezers) must be clean.

## How this is done

### Using ice

Ice that has been in contact with non-ready-to-eat food must not be sold, or used with other foods.

## What if there is a problem?

Visibly contaminated ice received from suppliers is rejected or only used where it will not come into contact with food.

Ice spilled from broken/split bags/containers is not sold/used.

If cleaning or handling procedures aren't followed find out why and take action to stop it happening again.

Retrain staff if necessary.

## Write it down

You must write down (in the *Cleaning schedule*) the surfaces and equipment that need to be cleaned and sanitised, when and how this is done, and by whom.

You must write down (e.g. in the *Diary*) any problems that occurred and what you did to prevent them from happening again.

**Goal**

To prevent ice from becoming contaminated through unclean machines and equipment.

Act requirements:

- All food that is produced or processed and handled must be handled in a way that minimises contamination or deterioration.
- There must be procedures in place that prevent, eliminate or reduce hazards during the production, processing and handling of food.

**Why?**

- Harmful microbes can grow on the surfaces of ice machines and on equipment that are used with ice machines.
- Ice can become contaminated from dirty hands, contact surfaces, chemicals, pests and other foreign objects.

**How this is done**

Water that comes in direct or indirect contact with the ice machine must be potable. See *Places Basics – Water Supply* to confirm source and maintenance requirements.

**Good hygiene practices**

When handling ice you must make sure good hygiene practices are followed:

- Scoops, containers and other equipment that comes into contact with ice must be regularly cleaned and sanitised
- Equipment/utensils used with ice must be stored hygienically when not being used and in ways that prevent contamination.
- Hands and handles of shovels, scoops etc. must not come into contact with ice.
- Do not return unused ice to ice-chest.
- Keep doors to ice-chest closed except when removing ice.

**Cleaning requirements**

Clean and maintain ice machines according to manufacturers' instructions.

**Buying and using ice from supplier**

- The operator must ensure all responsible steps are taken to assess and confirm that the ice received from the supplier is safe and suitable.
- Bags of ice must be received frozen and free from contamination or damage. Ice spilled from broken/split bags/containers must not be used.
- Bags must be stored in the freezer and where they cannot become contaminated.

**What if there is a problem?**

- Have an alternative ice source if your machine breaks down and a back up procedure for making sure it is safe.
- If cleaning or handling procedures aren't followed find out why and take action to stop it happening again.
- Retrain staff if necessary.

**Write it down**

Include your ice machine on your maintenance schedule and make sure an external contractor checks it periodically.

Write down in the Cleaning schedule the process for cleaning (and sanitising) ice machines and other equipment and the frequency.

Write in the Diary any problems that occurred and what you did to prevent them from happening again.