Safe Ice Handling

Ice that is served to customers is considered food ice and needs to be treated like any other food product. This includes proper ice machine care, ice handling and old ice disposal.

Clean Your Ice Machine

A regular maintenance and cleaning schedule is required to combat mineral deposits and slime build-up inside the machine. When commercial ice machines are not properly maintained both overall performance and ice quality suffer.

Dos

- Make sure employees wash their hands before and after working with ice
- Use a dedicated container – either an ice tote or ice caddie – for transporting ice
- Use plastic ice scoops with ice. Only plastic scoops are NSF approved for ice handling
- Store the scoop outside of the ice bin, preferably in a dedicated container or scoop caddie

DON'Ts

- Re-freeze ice once it begins to melt
- Handle or scoop ice by hand
- Use ice buckets or glasses as scoops
- Store bottles or other products in food ice
- Dump unused ice back into the ice bin

Disposing of Old Ice

Food Ice has a shelf-life, just like any other food and needs to be disposed of:
- Once it starts to melt.
- If it has become contaminated by food or broken glass.
- If it has been used to chill bottles.

To dispose of old or contaminated ice, simply dump it in the soiled compartment of a 3-compartment sink and let it melt away.

Cleaning Ice Supplies

- All pics, scoops, scoop caddies and other small ice handling items can be cleaned and sanitized using a commercial dishwasher.
- Hand wash ice totes, inside and out, with warm soapy water. Store them hanging upside down to assure the interior stays dry when not in use.
- Wash all portable ice caddies with warm soapy water, inside and out, using a plastic bristle brush. Pay special attention to spout and faucet. Thoroughly rinse with hot water and towel dry inside to remove pooling water. Leave faucet open until interior is completely dry. Store in a clean dry place.

We want the UCR community to be safe and healthy. Please contact us by email at ehs@ucr.edu or by phone at (951) 827-5528 with suggestions to make this page more useful for you.

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