

Environmental Services

A Guide to Safe Ice for Drinks

Ice in Drinks

Ice is defined as food and must be made, stored and handled so that it is not contaminated. This is a requirement of the Food Safety (General Food Hygiene) Regulations 1995.

Surveys of ice used in drinks have shown that high levels of bacteria are present in up to 50% of samples. Some ice has been found to contain food poisoning bacteria.

Hazards

Ice can be contaminated by:

- Bacteria including food poisoning bacteria from people, raw foods, and other objects that may come into contact with the ice such as contaminated scoops;
- Chemicals including misused cleaning and maintenance chemicals;
- Physical contaminants including dust, dirt, people, pests, raw foods, poor maintenance etc.

The following information is about how to control these hazards.

Ice Machines

Hazard: General Contamination

Controls

- Connect the machine directly to the main water supply;
- Site the machine in a food room, away from sources of contamination such as cleaning chemicals;

- Use the machine in accordance with the manufacturers instructions.

Hazard: Contamination from poor cleaning and maintenance

Controls

- Service the machine in accordance with the manufacturer's instructions, at least twice a year;
- Clean and disinfect the machine in accordance with the manufacturer's instructions, usually at least once every two weeks. This should include disposal of all ice in the machine;
- Scoops, tongs or spoons used to remove ice to be washed and disinfected daily and kept in good order.
- Correct use of chemicals.

Hazard: Contamination from poor personal hygiene and handling

Controls

- Wear clean overclothing and ensure hands are clean before washing ice machine;
- Wash hands before removing ice from the machine;
- Scoops should not be left in the ice machine as the handle may come into contact with the ice;
- Store scoops in a clean place;
- Keep lid closed;

- Never scoop ice by hand;
- Never store bottles or other foods in the ice machine;
- Do not use glasses as scoops as there is an obvious danger of contamination from glass fragments.

Storing and Serving Ice

Hazard: Contamination from poor cleaning and maintenance

Controls

- Ice buckets should always be in good order and provided with a lid;
- Ice buckets should be thoroughly cleaned after each use, preferably in the glass or dishwashing machine. If washed in sink, the bucket should be disinfected before use;
- Where ice is produced from a mould in the freezer, the ice should be removed without being touched and the moulds washed and disinfected before reuse.

Hazard: Contamination from poor personal hygiene and handling

Controls

- Ice should be thrown away once it starts to melt;
- Ice should be removed using tongs or spoons which should be cleaned and disinfected before use;
- Scoop etc. handles should not be allowed to touch the ice in between use;

- Ice remaining in the ice bucket at the end of the service period should be thrown away;
- Ice buckets should be kept behind the bar, rather than on the bar, to prevent customers from using them;
- Never use fingers to remove ice;
- Never refreeze melted ice.

Checks

Daily checks should be carried out by the person in charge of the area.

Weekly checks should be carried out by the proprietor or manager.

It is useful to keep a record, when controls are not fully complied with, of what the problems were and the actions taken to deal with them.

Training

You can use the above information to help train your staff.

All staff handling ice, those cleaning ice machines or equipment and any persons in charge of those staff should know these requirements. Training should ensure all hazards and controls are understood. It should include instruction on how to carry out cleaning, the use of cleaning equipment and a demonstration of how to handle ice without causing contamination.

Managers and staff carrying out checks need to be trained, in addition to that above, on how to carry out checks, and how to record problems that arise and the action taken to deal with it.

Health and safety training should also be included, for instance, the switching off of electrical power to machines before cleaning.

Further information

For further advice please contact:

Environmental Services
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For information on food safety please visit our website
<http://www.rochford.gov.uk> follow the links from Business to Food
Safety or telephone 01701 318045.



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