



An Information Leaflet On The Subject Of:

‘HYGIENE OF EDIBLE ICE USED IN DRINKS’

**A guide For Food Business Operators Produced By
Birmingham City Council’s Food Safety Team**

Ice is defined as a food and must therefore be made, stored and handled so that it is not contaminated. This is a requirement of the Food Hygiene (England) Regulations 2006.

Some micro-organisms are known to survive at low temperatures and past surveys of ice used in drinks have shown the presence of high levels of bacteria.

What Are The Hazards?

Ice can be contaminated by:-

- (i) Bacteria including food poisoning bacteria from people, raw foods and other objects that may come into contact with ice such as contaminated scoops/other ice lifting utensils;**
- (ii) Chemicals including misused cleaning and maintenance chemicals;**
- (iii) Physical contaminants including dust, dirt, people, pests, raw food etc..**

How To Control The Hazards

ICE MACHINES

Hazard Description: General Contamination

Controls Required:

- 1.) Connect the ice machine directly to the mains water supply, and avoid connecting to a water storage tank.**
- 2.) Site the machine in a clean area away from sources of contamination such as cleaning chemicals ,etc..**

- 3.) Use the ice machine in accordance with the manufacturer's instructions with regard to operating temperatures, unit ventilation, water source and electrical/drain connections.

Hazard Description: Contamination From Poor Cleaning And/Or Maintenance

Controls Required:

- 1.) Service the ice machine in accordance with the manufacturer's instructions, or at least twice annually. This is particularly important in hard water areas where lime scale and other deposits can quickly form and in certain conditions can act as a harbourage point for micro-organisms to collect, thrive and proliferate.
- 2.) Clean and disinfect the ice machine in accordance with the manufacturer's instructions, usually at least once a week. This should include the disposal of all ice in the machine.
- 3.) Any Scoops, tongs or spoons used to remove ice should be washed and disinfected on a daily basis using a non tainting disinfectant. These utensils should also be subjected to routine visual checks and kept in good working order at all times. Any defective utensils should not be used under any circumstances.
- 4.) Ensure the correct use of chemicals. The ice machine should be cleaned with a non abrasive cleaner, rinsed with fresh water, wiped around the inside with a food safe antibacterial cleaner, rinsed again with fresh water and re-started.

Important Note: The inner surfaces of ice making machines are particularly prone to the growth of moulds if not cleaned regularly.

n.b. Optic Cleaners are not disinfectants and should only be used for optics only.

Hazard Description: Contamination From Poor Personal Hygiene And Handling

Controls Required:

- 1.) Wear clean clothing and ensure hands are washed before attempting to clean the ice machine.
- 2.) Wash hands before removing ice from the machine.
- 3.) Scoops should not be left in the ice machine allowing the handle to come into contact with the ice.
- 4.) Store scoops and other ice lifting utensils in a clean place, preferably in a fresh solution of sanitiser.
- 5.) Keep the lid closed.

- 6.) Never scoop ice by hand.
- 7.) Never store bottles or other foodstuffs in the ice machine.
- 8.) Do not use drinks glasses as scoops as there could, in the event of glass breakage, be a physical contamination issue resulting from broken glass fragments falling into the ice machine.

STORAGE AND SERVING OF ICE

Hazard Description: Contamination From Poor Cleaning And Maintenance

Controls Required:

- 1.) Ice buckets should always be maintained in good working order and provided with a lid.
- 2.) Ice buckets should be thoroughly cleaned after each use, preferably in the glass or dishwashing machine. If washed in a sink, the bowl should be disinfected and properly rinsed out before use.
- 3.) Where ice is produced from a mould in the freezer, the ice should be removed without being touched by unprotected hands and the moulds washed and disinfected before re-use.

Hazard Description: Contamination From Poor Personal Hygiene And Handling

Controls Required:

- 1.) Ice should be thrown away once it commences to melt.
- 2.) Ice should be removed using tongs, spoons and/or other ice lifting utensils that should be cleaned and disinfected thoroughly prior to use.
- 3.) Scoop handles and/or the handles of other ice lifting utensils should not be allowed to touch the ice in between use.
- 4.) Any ice remaining in the bucket at the end of the service period should be thrown away.
- 5.) Ice buckets should be kept behind the bar, rather than on the bar in order to prevent customers from using them.
- 6.) Never use fingers to remove ice.
- 7.) Never re-freeze ice once it has melted.

CHECKS

- (i) Daily checks should be carried out by the person in charge of the area.
- (ii) Weekly checks should be carried out by the Food Business Operator and/or Manager.

- (iii) 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

- (i) The information contained in this advice leaflet can be used to assist you in training your staff.
- (ii) All staff responsible for handling ice including those who clean ice machines and/or equipment, and any persons in charge of those staff should know these requirements.
- (iii) Training should ensure all hazards and controls surrounding the handling of edible ice are clearly understood. It should include instruction on how to carry out cleaning, the use of cleaning equipment and a demonstration of how to handle ice safely without causing contamination.
- (iv) 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.
- (v) Health and Safety training should also be included, for instance, the switching off/disconnection of electrical power to ice machines before cleaning.

