LOSS CONTROL Policyholder Iraining Peries

Policy Training Series (PTS) Important Points:

Ice served to customers must be treated like any other food product.

- Develop and implement an ice machine maintenance and cleaning schedule.
- Understand that food ice has a shelf-life.
- Ice related supplies, i.e., scoops, scoop caddies, picks, etc. can be cleaned and sanitized in a commercial dishwasher.

Safe Ice Handling

Ice that is served to customers is considered food 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 commercial ice machine 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.

	DO		DON'T
	 Make sure employees wash their hands before and after working with ice 	•	Re-freeze ice once it begins to melt
	 Use a dedicated container - either an ice tote or ice cad- die for transporting ice 	•	Handle or scoop ice by hand
•	 Use plastic ice scoops with ice. Only plastic scoops are NSF approved for ice han- dling 	•	Use ice buckets or glasses as scoops
	• Store the scoop outside of the ice storage bin, prefera- bly in a dedicated container or scoop caddie	•	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.

Cleaning Ice Supplies

- All picks, 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.
- Wash portable ice caddies with warm soapy water using a plastic bristle brush

(12/2013)

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