



INDUSTRY BULLETIN

for Florida's Foodservice Industry



SUBJECT: ICE PROTECTION

Bulletin 2006-02

May 3, 2006

This bulletin is provided to aid in compliance with Florida law, and is not intended as legal advice. While care has been taken to ensure its accuracy, in the event of any conflict the actual statute or administrative rule will control.

This information is provided as a reminder that ice is, by definition, a food item and that ice and equipment used to produce or store it must be protected in the same manner as any food or food contact surface. DBPR food service licensees should review this information and ensure compliance with all food storage and handling requirements. Specific sections of the FDA Food Code (2001) pertaining to ice, ice storage, and ice protection, may be accessed at www.MyFlorida.com/dbpr > Hotels and Restaurants.

The FDA Food Code defines "food" as any "raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption..." [see 1-201.10(B)(32), FDA Food Code (2001)].

Ice is food, and must be provided the same protections and meet all sanitation and safety requirements as any other ready to eat food. Important factors to ensure safe ice include, but are not limited to, the following:

1. Approved source

Ice making machines must use water from an approved source and be operated and maintained in a manner that prevents contamination of ice [see sections 62-550, 62-555, and 61C-3.001(9), Florida Administrative Code].

Ice used as food or a cooling medium must be made from drinking water [see 3-202.16, FDA Food Code (2001)]. Approvable sources include:

- Water from a public water system, provided no "boil water notice" is in effect;
- Water that has been laboratory tested to ensure its safety and purity; or
- Bottled water that meets FDA Title 21, Code of Federal Regulations, Chapter 129.

2. Proper cleaning, sanitization and storage

Ice equipment and any container or contact surface must be cleaned and sanitized as specified by the manufacturer; or at a frequency that prevents accumulation of soil or mold; or at any time when contamination may have occurred [see secs. 4-602.11(E)(4)(a) and (b), and sec. 4-602.11(A)(5), FDA Food Code (2001)].

All surfaces, equipment and containers or utensils that contact ice must be cleaned and sanitized [3-304.11, FDA Food Code (2001)]. Except as otherwise provided in the FDA Food Code, food shall be protected from contamination [3-305.11, FDA Food Code (2001)]. Ice, ice machines, and containers or utensils cannot be stored anywhere contamination may occur, including: areas exposed to splash, dust, or other environmental contaminants; on floors or under stairwells; in locker, toilet, dressing, or garbage rooms.

3. Best Practices

- Inspect ice-machine interiors regularly to ensure they are clean and free of mold, mildew, and slime.
- Protect ice from debris and contaminants by keeping the bin closed except when dispensing ice.
- Discard ice contaminated by debris or improper handling, then clean and sanitize all contact surfaces.
- Do not store food or food containers in ice used for human consumption.
- Prevent bare hand contact and improper utensils that cause contamination.
- Use only approved utensils (with handle) to scoop and dispense ice.
- Store ice-dispensing scoop on a clean surface or handle-up in the ice.
- Protect customer-accessible ice by providing approved scoops or automatic dispensing machines.

Additional information regarding this bulletin, food service plan review, inspections, licensing and restaurant disciplinary reports are available on our website at www.MyFlorida.com/dbpr or by calling 850.487.1395.

FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

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