

INDUSTRY BULLETIN

for Florida's Foodservice Industry



SUBJECT: ICE PROTECTION

Bulletin 2013-04

October 30, 2013

Ice, by definition, is a ready-to-eat food item that can be used to keep foods cold, help foods cool quickly, or as an ingredient in other food or drink. Because of these uses, ice must be clean, safe, from an approved source, protected from cross contamination and adulteration, and handled properly. Ice and equipment used to produce or store the ice 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.

The 2009 FDA Food Code (FC) defines "food" as any "...edible substance, ice, beverage, or ingredient used or intended for use ... for human consumption..." [1-201.10(B), Food Code].

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 [61C-3.001(3), Florida Administrative Code]. Ice used as food or a cooling medium must be made from drinking water [3-202.16, Food Code]. Approved 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 [4-602.11(E)(4)(a) and (b), and 4-602.11(A)(5), Food Code].

All surfaces, equipment and containers or utensils (scoops) that contact ice must be cleaned and sanitized [3-304.11, Food Code]. Except as otherwise provided in the Food Code, food shall be protected from contamination [3-305.11, Food Code]. Ice 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. Newly installed ice machines must be located in an enclosed area. Existing ice machines must be protected from contamination.

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 with ice and do not use soiled or damaged utensils that cause contamination.
- Use only approved utensils (with a handle) to scoop and dispense ice.
- Store ice-dispensing scoop on a clean surface or handle-up in the ice.
- Customer-accessible ice must be provided via automatic dispensing machines or in packaged form.
- Clean and sanitize all ice buckets, scoops and other utensils at least every 24 hours.
- Maintain and change water filters according to the manufacturer's use instructions.
- Do not use ice made by an ice machine while under a Boil Water Notice.

Additional information is available on our website at www.myfloridalicense.com/DBPR/hotels-restaurants/ or by calling 850.487.1395.

FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

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