

## ADVICE ON HOW TO MAKE SURE YOUR ICE IS SAFE?

FOLLOWING A RECENT REPORT BY THE INDEPENDENT, WHICH FOUND THAT A THIRD OF ICE CUBES USED IN THE UK HOSPITALITY INDUSTRY WERE FOUND TO CONTAIN HAZARDOUS LEVELS OF BACTERIA, WE HAVE PUT TOGETHER THIS SHORT GUIDE TO HELP YOU PROTECT YOUR CUSTOMERS AND REPUTATION!

### DID YOU KNOW??

ICE IS LEGALLY CONSIDERED A FOOD PRODUCT AND IS SUBJECT TO STRICT HYGIENE LEGISLATION JUST AS FOOD IS?

**WE RECOMMEND THE FOLLOWING SHOULD BE CARRIED OUT ON A MINIMUM WEEKLY BASIS.**

- Turn off the ice maker at the mains
- Empty the ice bin, if you don't want to discard the ice then place in clean plastic bags and store in a freezer until cleaning is complete.
- Ensuring to remember which way round it fits, if possible, remove plastic water curtain (note some machines do not have this facility so check before pulling out).
- Wash down the inside of the storage bin, the curtain surround and water curtain using a non abrasive cleaner.
- Check the drain hole and tube are clear from debris and slime.
- Rinse the inside of the bin, curtain surround and water curtain thoroughly, checking that any residue drains away properly.
- Leave to dry naturally or use a new clean cloth, avoiding re-contamination. Alternatively use a food safe anti bacterial product to sanitise.
- Refit the water curtain, taking care to ensure it is fitted the right way round.
- Close the bin door and turn on machine. For hygiene purposes, before replacing ice put into bags before cleaning procedure, run machine through normal cycle and discard first 2 ice harvests. Once done you can put back original ice.
- **ALWAYS KEEP BIN DOOR CLOSED, EXCEPT WHEN GATHERING ICE**



### OTHER USEFUL HINTS AND TIPS\*

#### DO

- use only ice tongs or ice scoops
- fit a water treatment system and follow the manufacturers maintenance guidelines
- clean thoroughly on a regular basis
- leave to dry naturally or use new clean cloths
- where possible use a food safe sanitising product to kill bacteria

#### DON'T

- let customer help themselves to ice
- allow staff to use fingers or glasses to scoop ice
- leave the storage bin lid open
- put anything else in the storage bin
- neglect to clean the back of the ice maker



**For further hints and tips our helpful team are just a phone call away and are happy to offer free advice on how to get the best from your equipment.**

\* cesa.org.uk

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