

Business Advisory Sheet 10

Maintenance of Ice Making Machines and Buckets

Siting

In an area free from dirt and dust, preferably off the ground.

Water Supply

Machine must be connected to a '*direct*' mains water supply.

Cleaning

The **ice production** area should be cleaned **at least four times a year** to prevent the build up of micro organisms. Cleaning should take place in accordance with manufacturer's instructions i.e. use of recommended sanitiser. The **ice storage** compartment should be cleaned **weekly** in accordance with the manufacturer's instructions.

Ice Handling

The ice should be transferred by using a suitable utensil, **never hands** or a **glass**. The utensil should be cleaned daily and stored in a hygienic manner.

Ice buckets must always have lids.

Ice buckets must be cleaned daily with the use of a recommended sanitiser. Ice buckets should preferably be kept behind the bar where staff alone can serve ice.

Servicing

Follow manufacturers instructions, servicing should be at least twice a year.

Remember - it is a legal requirement to provide '*clean ice*'.

Contact

For further advice/information please contact:

Oldham Council, Food Safety, Chadderton Town Hall, Middleton Road, Chadderton,
Oldham OL9 6PP on Telephone 0161 770 2244 or email env.foodsafety@oldham.gov.uk