Training
Lesson Plan
Ice Machine Safety

Description

Introduction to Ice Machine Safety for food service employees. Topics include general information, disposing of ice, cleaning equipments, and safety rules.

By the end of this class participants will be able to:

1. Properly use an ice machine
2. Know when to dispose ice
3. Know how to clean ice machine equipments
4. Know basic safety rules

Duration: 15 minutes

Materials

Ice Machine Safety Handout from [http://www.ehs.ucr.edu/safety/diningservicessafety.html](http://www.ehs.ucr.edu/safety/diningservicessafety.html) (one for each participant)

Ice Machine Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Ice Machine Safety” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. General
   b. Disposing Ice
   c. Cleaning
   d. Safety Rules

4. Assess the participant’s comprehension using the “Test” section in the Ice Machine Safety Assessment. (5 minutes)