Recipes for success

with Ice Machine Safety

General

• Ice should be treated like any other food product with care
• Ice machine should go through maintenance and cleaning regularly to combat mineral deposits and slime build-up
• Quality of ice will suffer if maintenance and cleaning is not done

Cleaning

• All picks, scoops, scoop caddies and other small ice handling items can be cleaned and sanitized using a dishwasher
• Hand wash ice totes, inside and out, with warm soapy water. Store them hanging upside down to assure the interior stays dry when not in use.
• Wash all portable ice caddies with warm soapy water, inside and out, using a plastic bristle brush.
• Thoroughly rinse with hot water and towel dry inside to remove pooling water.
• Pay special attention to spout and faucet.
• Leave faucet open until interior is completely dry.
• Store all items in a clean dry place.

Disposing Ice

• When to dispose?
  1. Once it starts to melt
  2. If it has become contaminated by food or broken glass
  3. If it has been used to chill bottles
• Ice can be disposed of by simply dumping it in the soiled compartment of a 3 compartment sink and let it melt away

Safety Rules

• Wash your hands before working with ice
• Use a dedicated container for transporting ice
• Use only plastic ice scoops, not hands, for scooping purposes
• Store the scoop outside of the ice storage bin
• Do no refreeze ice once it begins to melt
• Do not store any other products inside the machine
• Do not dump unused ice back into the machine