

Advisory Note 12 Maintenance of Ice Making Machines & 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, this should be at least twice a year.

It is a legal requirement under the Food Safety Act 1990 and The Food Hygiene (England) Regulations 2006 to provide 'clean ice'.

For further Advice/Information contact
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