

# 10 Rules for Safe Ice Handling



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## Handwashing



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## No bare hand contact



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## Do not work if ill



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## Wash, Rinse and Sanitize

- Always wash your hands thoroughly before working with ice.
- Do not touch ice with your bare hands, **ALWAYS** treat ice as food.
- Always use clean and sanitized ice scoops and shovels.
- When not in use, make sure the ice scoop and shovels are properly stored to prevent contamination.
- Use labeled, dedicated "Ice Only" containers to prevent them from being used for other purposes.
- Store ice containers upside down on a hook to prevent contamination. Always clean and sanitize ice containers before use.
- Make sure the ice machine is in good operating condition. Routinely inspect ice machines for cleanliness and proper maintenance.
- Do not work with ice if you have symptoms such as vomiting, diarrhea, fever, or nausea.
- Avoid storing dirty plates, garbage cans, or recycle bins near ice machines.
- If ice machine is located outside or in an unattended area, be sure to lock it to prevent unauthorized access.