

CCP/14: PRODUCTION, STORAGE & SERVICE OF ICE

Hazards

1. **Microbiological**; cross-contamination of pathogenic bacteria arising from poor working practices
2. **Microbiological**; extended shelf-life resulting in food spoilage
3. **Physical**; contamination arising from foreign objects
4. **Chemical**; contamination resulting from ineffective cleaning procedure

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Ice machine connected to potable water supply from a rising main	Check specification and installation notes	On installation		Prohibit use of ice machine (LM) Competent contractor to install machine to potable water supply (LM)
Ice machine serviced on twice-yearly basis	Check service records	Six-monthly		Contractor to carry out service as per Service level Agreement (LM)
Ice storage compartment cleaned every 2 weeks	Visual check Check records	Every two weeks		Clean and disinfect as per cleaning procedure (FH)
External surface cleaned daily	Visual check Check records	Weekly		Clean and disinfect as per cleaning procedure (FH)
Ice stored for maximum of 2 weeks	Check records	Every two weeks		Discard ice, clean and disinfect as cleaning procedure (FH)
Ice scoop used to decant ice (no glass used)	Visual check	Daily		Replace with appropriate ice scoop (LM)
Ice scoop stored in D10 solution	Visual check	Daily		Make up fresh solution on daily basis (FH)
Ice compartment not to be used as chiller	Visual check	Daily		Discard ice if bottles have been stored in compartment (FH) Review process for production of ice (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 2: Operational Standards - OS/16: Production, storage and service of ice

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser