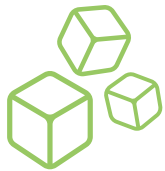


# 6 COOL TIPS TO SAFELY MAINTAIN YOUR ICE MACHINE



Many facilities get cited for dirty ice machines in food safety assessments and health inspections. Moisture created in an ice machine is an ideal environment for mold and slime build-up that can contain harmful pathogens, including *Salmonella*, *E. coli*, *Listeria*, and more. Remember – ICE IS FOOD. Follow these 6 steps to maintain your ice machine between cleanings.

## 1 Inspect daily

Daily inspection is the best way to keep ice safe for consumption. Include this task on cleaning checklists so that your staff knows it is a critical step.

## 2 Use a flashlight

Use a bright flashlight to look for the growth of pink, yellow, green, brown, or black slime or mold. Inspect surfaces, edges, corners, and in and around the ice chute.

## 3 Disassemble as necessary

Lower the baffle, if present, and inspect the interior top of the ice bin around the chute. If there is a sliding door, remove it and inspect its underside and the tracks.

## 4 Clean and sanitize

Remove enough ice to avoid contact with ice. Wipe down interior with a clean, wrung-out sanitizer towel. Include the top of the bin, area around chute, backside of the door or lid, and sliding door tracks, if present.

## 5 Re-inspect after cleaning

Use your flashlight to re-inspect the interior of the machine. If any spots of slime or mold remain, follow the previous steps to remove them.

## 6 Replace filters regularly

Sediment and contaminants collect on water filters over time, making them less effective. To keep ice safe and reduce maintenance, cleaning, and repair, change filters at the manufacturer's recommended frequency.