

ICE MACHINE MAINTENANCE



Professional deep cleaning of ice machines every 6 or 12 months keeps them sanitary and in good operating condition. Environmental factors such as the machine's location, use frequency and if yeast/sugar/flour are used in the area, may dictate even more frequent cleaning.

Intermittent descaling and sanitizing should be done to avoid bacteria growth and biofilm build-up. In some cases that may be once a week.

Study: Hospital Ice Machines

Out of 64 ice machines studied, gram-negative bacilli or Candida species, or both, were recovered from **100% of the drain pans; 72% of drain pan grills and over 50% of the ice and water chutes**, or both.¹

Study: Foodservice Ice Machines

Ice cubes from domestic and bars/pubs were found to have 52 strains of eight bacterial genera including pseudomonas, staphylococcus and bacillus.²

Study: Food Operators Uninformed

40% of operators surveyed were not aware of ice machine cleaning protocols and the possible presence of bacteria, mold, or biofilm in their ice machines.³

FDA Requirements: Federal Food Code

Ice is defined as food and falls under 40CFR141 regarding drinking water.

FDA Food Code Chapter 4; 602.11 (E) states ice bins and ice makers will be **cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude accumulation of soil or mold.**

Ice machine sanitizing (Chapter 4; 702.11) requires ice machine surfaces to be sanitized after each cleaning. **Scoops should be cleaned and sanitized daily.**

Local Health Codes

Many local municipalities have their own health codes and penalties. As an example, in New York City a dirty ice machine can cost \$250 in fines and 5 violation points. **It is advised to clean ice machines at least once a week.**



FOR SANITIZING

3580 FINAL QUAT Disinfectant/Sanitizer/Germicide/Deodorant

- No-rinse sanitizer in food contact application.
- Kills 99.9% of listed bacteria.



FOR CLEANING/DESCALING

6660 CLEAN ICE Ice Machine Cleaner

- Quickly removes lime scale and mineral build-up from ice making equipment.
- Non-fuming, non-foaming.
- Safe for stainless steel.



FOR DRAIN LINES

2050 CHARGE Condensate Drain Cleaner

- Natural citrus-based formulation.
- High-pressure spray through 18-inch tube permits quick penetration.



FOR DESCALING NICKEL-PLATED STEEL

6662 SHINY NICKEL Nickel-Safe Ice Machine Cleaner

- Removes scale from nickel-plated steel and stainless steel; non-foaming, non-fuming.
- Contains special inhibitors to minimize corrosion while cleaning scale.

ICE MACHINE TIPS & GUIDANCE

INTERIM CLEANING:

These are generic guidelines for owner-cleaning of ice machines. Manufacturers' cleaning instructions will always supersede these guidelines:

1. Before cleaning, completely empty the machine and throw away any ice.
2. If equipment has a cleaning cycle, run it now.
3. Turn off the ice machine.
4. Take out all components that can possibly be removed.
5. Clean all interior and exterior surfaces including bins with sanitizer.
6. A descaling chemical, such as 6660 CLEAN ICE Ice Machine Cleaner or 6662 SHINY NICKEL Nickel-Safe Ice Machine Cleaner are recommended.
 - Follow the instructions on the bottle for the permitted amount to water ratio.
 - Never use chemicals that could contaminate ice.
7. Rinse and dry all surfaces thoroughly.
8. Remember to pay attention to the drainage system; anywhere there's water there's a potential for bacteria build-up. Drain lines can be cleaned for smooth operation with 2050 CHARGE Condensate Drain Cleaner on a monthly basis.
9. Clean all components, including scoops, with 3580 FINAL QUAT, following directions for sanitizing food contact surfaces.
 - Components, if detachable, can be run through the commercial dishwasher for cleaning at hotter temperatures (commercial dish washers must complete a final rinse at a minimum of 80°C).
10. Clean the condenser air filter removing any dust or dirt build-up.
11. Reassemble all components and switch on the machine and create a batch of "new" ice. Discard this first batch.
12. Create a second fresh batch of ice for the next day.



ADDITIONAL TIPS:

1. Employees should always wash their hands before handling ice.
2. Never retrieve ice with drinkware.
3. Never place cans or bottles in the ice bin to cool them down. Also, food should never be placed in the ice bin.
4. Ice scoops should be stored in a clean container outside the ice bin.
5. Never throw unused ice back into the ice bin.



¹ <https://www.healthcarefacilities.com/posts/Ice-Machines-Linked-to-Nosocomial-Infections-Study-25805>

² Settanni, L., Gaglio, R., Stucchi, C. et al. Presence of pathogenic bacteria in ice cubes and evaluation of their survival in different systems. *Ann Microbiol* 67, 827–835 (2017). <https://doi.org/10.1007/s13213-017-1311-1>

³ <https://hygienefoodsafety.org/can-you-get-sick-from-contaminated-ice/>