Name of Policy:	Ice Handling	~
Policy Number:	3364-104-705	
Department:	Food & Nutrition	
Approving Officer:	Chief Experience Officer (CXO)	CONFIDENT. COMMUNITY. CARE.
Responsible Agent:	Director, Food & Nutrition	
Scope:	Food & Nutrition	Effective Date:5/1/2019Initial Effective Date:8/2002
New policy proposal X Minor/technical revision of existing policy Major revision of existing policy Reaffirmation of existing policy		

(A) Policy Statement

The Food and Nutrition Services Department prepares and serves ice under strict procedures.

(B) Purpose of Policy

To prevent the transmission of disease.

(C) Procedure

The ice machines used are the dispensing type that prevents contamination during ice manufacture, storage, and dispensing.

Food items are not stored directly on top of ice.

When ice is transported, it is placed in a container appropriate for ice and the container is covered properly. Ice scoops are kept in a separate clean storage container and are sanitized daily.

Gloves are to be worn whenever directly handling ice.

All ice machines have preventative maintenance performed on a bi-annual basis.

Approved by:		Review/Revision Date:
		8/2002
		6/2005
/s/	4/23/19	6/2/2008
Joshua Krupinski	Date	7/1/2011
Director, Food & Nutrition		7/1/2014
		3/3/2017
		4/23/2019
/s/	4/23/19	
Mario Toussaint	Date	
Chief Experience Officer (CXO)		
Review/Revision Completed By:		
Food & Nutrition		Next Review Date: 5/1/2022