



Safe Ice Handling System

A **NewellRubbermaid** Company

Safe Ice Handling and HACCP

What is HACCP? HACCP stands for Hazard Analysis for Critical Control Points and is determined by each process within a foodservice facility where the opportunity could arise for cross-contamination creating a foodborne illnesses.

Does ice handling fall within a HACCP Plan? Ice is considered a ready to eat food by the **ER** and all steps should be taken to ensure it is safe to consume.

What areas would a foodservice facility apply HACCP to for ice handling? If a facility deems that they have an issue with potable ice (ice used for consumption) being cross-contaminated they then need to apply HACCP analysis to understand where cross-contamination can occur. Areas that they will analyze will be:

HACCP ANALYSIS	
Scoop and Tote Storage	Are they stored in safe areas reducing risk of cross-contamination?
	Is the scoop holder clean and free from mold and mildew?
Dedicated Handling Tools	Are the tools used for ice handling dedicated to the task?
Cleaning Schedule	Are the ice handling tools on the cleaning schedule? How often?
Safe and Appropriate Ice Handling Tools	Are the tools used designed for the task? Do the ice tools have hand guards or protective attributes reducing risk of cross-contamination? Are they free from breakage or surface cracks that could harbor bacteria or create physical contamination?
Appropriate Usage of Ice Handling Tools	Are employees trained on safe ice handling techniques? Are they keeping their bare hands away from areas that the tools come in contact with ice (i.e. lip or interior of tote)? When using the tote, is the bottom coming in contact with dirty surfaces that can then transfer to countertops or hands?
Ice Is Food	Are employees trained that ice is a ready to eat food and must be handled in a manner consistent with other ready to eat foods, such as deli meats, raw vegetables, etc?

The above are just a few ways where potable ice can become cross-contaminated causing a risk for foodborne illness within an establishment. Our products have been designed to address each of these areas of risk, and incorporating them as part of HACCP can reduce the risk of ice handling creating a foodborne illness.



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