10 Rules for Safe Ice Handling

■ Always wash your hands thoroughly before working with ice.

■ Do not touch ice with your bare hands, **ALWAYS** treat ice as food.

■ Always use clean and sanitized ice scoops and shovels.

■ When not in use, make sure the ice scoop and shovels are properly stored to prevent contamination.

■ Use labeled, dedicated “Ice Only” containers to prevent them from being used for other purposes.

■ Store ice containers upside down on a hook to prevent contamination. Always clean and sanitize ice containers before use.

■ Make sure the ice machine is in good operating condition. Routinely inspect ice machines for cleanliness and proper maintenance.

■ Do not work with ice if you have symptoms such as vomiting, diarrhea, fever, or nausea.

■ Avoid storing dirty plates, garbage cans, or recycle bins near ice machines.

■ If ice machine is located outside or in an unattended area, be sure to lock it to prevent unauthorized access.

For more safe storage tips and all your storage solutions visit us online at www.RubbermaidFoodservice.com