**Ice Handling**

**Name of Policy:** Ice Handling  
**Policy Number:** 3364-104-705  
**Department:** Food & Nutrition  
**Approving Officer:** Chief Executive Officer - UTMC  
**Responsible Agent:** Senior Director, Food & Nutrition  
**Scope:** Food & Nutrition

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**Effective Date:** 4/1/2017  
**Initial Effective Date:** 8/2002

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(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.

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**Approved by:**

Daniel Barbee, RN, BSN, MBA  
Chief Executive Officer - UTMC

Review/Revision Completed By:  
Food & Nutrition

**Review/Revision Date:**  
8/02  
6/05  
6/2/2008  
7/1/2011  
7/1/2014  
3/3/2017

**Next Review Date:** 4/1/2020

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**Policies Superseded by This Policy:**