

**Dirty ice machines can spread disease and illness.**

# ARE YOU AT RISK?

Ice is common in any foodservice operation. Are you at risk from a negative health inspection score; or worse, could you be spreading disease and illness due to improperly sanitizing your ice machines?

It's important to know how to properly sanitize an ice machine and WE'RE HERE TO HELP!

## Why it's important

According to the FDA, ice is considered food. Therefore, it is important to care for it in the same way as other food products with regular cleaning, sanitizing and maintenance of your ice machine.

## What you'll need

Food Code Compliant No-Rinse Sanitizing Multi-Surface Wipes.

## Where to clean

Gaskets, stainless steel surfaces/plastic partition around welding and underside, the sliding doors and tracks, all parts of the ice chute, ceiling and the wall of the ice bin and scoop.



### Sources:

- <sup>1</sup> <https://www.cdc.gov/listeria/index.html>
- <sup>2</sup> <http://nfsmi.org/documentlibraryfiles/PDF/20110822025744.pdf>
- <sup>3</sup> <https://www.foodstandards.gov.au/publications/Documents/Listeria%20monocytogenes.pdf>
- <sup>4</sup> <https://www.cdc.gov/listeria/technical.html>
- <sup>5</sup> <https://www.cdc.gov/mmwr/volumes/65/wr/mm6512a2.htm>
- <sup>6</sup> <http://www.foodpoisonjournal.com/food-poisoning-resources/everything-you-never-wanted-to-know-about-listeria-but-needed-to/#.WV5QXKbmopE>
- <sup>7</sup> [http://www.pewtrusts.org/en/about/news-room/press-releases/0001/01/01/foodborne-illness-costs-nation-\\$152-billion-annually-nearly-\\$39-billion-loss-attributed-to-produce](http://www.pewtrusts.org/en/about/news-room/press-releases/0001/01/01/foodborne-illness-costs-nation-$152-billion-annually-nearly-$39-billion-loss-attributed-to-produce)
- <sup>8</sup> [http://www.about-listeria.com/listeria\\_economic\\_impact/](http://www.about-listeria.com/listeria_economic_impact/)
- <sup>9</sup> <https://www.cdc.gov/listeria/timeline.html>

Unlike other pathogens,  
***Listeria thrives in cool,***  
***moist environments.***



*Listeria* can flourish  
at temperatures

**BELOW  
40°F**

**29° to  
113°F**

temperature range for  
growth of *Listeria*<sup>3</sup>



## AT-RISK GROUPS

- Young children
- Elderly people
- People with weakened immune systems
- Pregnant women and newborns

**Listeriosis is a serious infection**  
caused by eating food contaminated with  
the bacterium *Listeria monocytogenes*.



**100%**

Nearly everyone with  
*Listeriosis* is  
hospitalized<sup>4</sup>



**1,600**

Estimated number of persons  
who contract *Listeriosis* each  
year in the U.S.<sup>1</sup>



**20%**

Fatality rate of  
*Listeriosis*  
cases<sup>4</sup>



**ANNUAL COST  
TO THE U.S.**

of acute foodborne  
illnesses in  
healthcare, workplace  
and economic losses<sup>7</sup>

**\$2.3  
BILLION** **YEAR 2000  
COSTS** resulting from  
*Listeria* (based on 2,493  
cases, which involved  
2,298 hospitalizations  
and 499 deaths)<sup>8</sup>



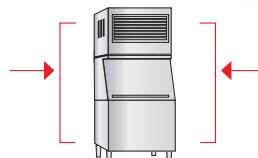
**HOW TO USE**  
See back for instructions.

## Step-by-Step Instructions

# DAILY ICE MACHINE SANITIZING PROCEDURE

(Estimated Time: 2 minutes)

Recommended:  
**Sani Professional®**  
**No-Rinse Sanitizing**  
**Multi-Surface Wipes**



**1** Pull wipe.

*Extraiga una toalla.*

**2** Use a Sani Professional® No-Rinse Sanitizing Wipe to clean the stainless steel surfaces. Sanitize with additional No-Rinse Sanitizing Wipe.

*Utilice una toalla Sani Professional desinfectante sin enjuague para limpiar las superficies de acero inoxidable. Desinfecte con una toalla desinfectante sin enjuague adicional.*

**3** Use a Sani Professional® No-Rinse Sanitizing Wipe to clean the doors and tracks. Sanitize with additional No-Rinse Sanitizing Wipe.

*Utilice una toalla Sani Professional desinfectante sin enjuague para limpiar las puertas y las pistas. Desinfecte con una toalla desinfectante sin enjuague adicional.*



**4** Use a Sani Professional® No-Rinse Sanitizing Wipe to clean the ice chute. Sanitize with additional No-Rinse Sanitizing Wipe.

*Utilice una toalla Sani Professional desinfectante sin enjuague para limpiar el conducto de hielo. Desinfecte con una toalla desinfectante sin enjuague adicional.*

**5** Let all surfaces air dry for at least 60 seconds.

*Deje que las superficies se sequen al aire durante al menos 60 segundos.*

**6** Toss wipe.

*Tire la toalla a la basura.*

**7** Clean exterior of bin with a No-Rinse Sanitizing Wipe by wiping surfaces clean. Sanitize with additional No-Rinse Sanitizing Wipe and allow to air dry for 60 seconds.

*Limpie el exterior de la bandeja con una toalla desinfectante sin enjuague limpiando las superficies. Desinfecte con una toalla desinfectante sin enjuague adicional y deje que las superficies se sequen al aire durante al menos 60 segundos.*



EQUIPMENT	FREQUENCY	CLEANING TOOLS
Ice Machine – Exterior Máquina de hielo: exterior	Daily A diario	No-Rinse Sanitizing Multi-Surface Wipes Softpack <i>Paquete de toallas desinfectantes sin enjuague para múltiples superficies</i>
Ice Machine – Interior Máquina de hielo: interior	Daily A diario	No-Rinse Sanitizing Multi-Surface Wipes Softpack <i>Paquete de toallas desinfectantes sin enjuague para múltiples superficies</i>



[saniprofessional.com](http://saniprofessional.com)

\*Fights against the most common foodborne pathogens. Effective in 60 seconds against *Escherichia coli*, *Staphylococcus aureus*, *Shigella boydii*, and *Listeria monocytogenes*.

\*Eliminan los patógenos más comunes que se transmiten por los alimentos. Eficacia en 60 segundos para eliminar *Escherichia coli*, *Staphylococcus aureus*, *Shigella boydii*, y *Listeria monocytogenes*.