

## **The Manufacture and Sale of Ice For Retail Sale**

Ice is a food. If not properly manufactured and dispensed, ice can become contaminated and cause illness. Some of the largest documented outbreaks of foodborne illness have involved contaminated ice. The California Health and Safety Code defines ice as a food and requires that ice be manufactured, packaged, and stored in a safe and sanitary manner. Ice must be made with clean, potable water in a properly designed and maintained ice-making machine. These requirements apply whether ice is sold or given away.

### **The manufacture of ice requires the following:**

- Clean, potable water from an approved public water system meeting all water quality standards.
- Ice bags must be labeled "ICE" and include the name and address of the manufacturer or distributor (name and address of store where it is packaged). It is recommended that a date of manufacture also be listed. Labeling may be done by using pre-printed bags or by using waterproof stickers.
- Handwash facilities must be located in or immediately adjacent to the ice packaging area. The handwash facilities must be equipped with hot water, liquid soap and paper towels (in a dispenser).
- A 3-compartment sink with dual integral drain boards must be available for washing the ice scoop and any other equipment. An existing two compartment sink may be allowed if proper sanitizing procedures are followed. If a sink needs to be installed, it must be approved by plan review first. The surrounding wall, floor, and ceiling finishes requirements are identical to those specified for the area around the ice machine.
- *Restroom sinks and mop sinks are **not** acceptable for cleaning ice machine/soda fountains/coffee service equipment. If the facility has no other sinks for cleaning this equipment, the ice machine may be removed or a three compartment sink installed within 6 months. The compartments must be large enough to accommodate the largest piece of equipment that will be washed and the sink installation must be approved through plan review. Please consult with Environmental Health prior to upgrading your sink.*
- The ice machine must be an approved commercial unit which drains to the sewer through an indirect connection (air gap to the floor sink). The machine must be well-maintained and clean.
- The machine must be located in a well-lit and well-ventilated area. This area must be protected from rodents, insects, dirt, dust, and other possible contaminants.
- The surrounding wall, floor and ceiling finishes must be smooth, durable, nonabsorbent, and easy to clean. The wall and ceiling finishes must be light-colored and the floor must be integrally coved.

## Backflow Protection Requirements

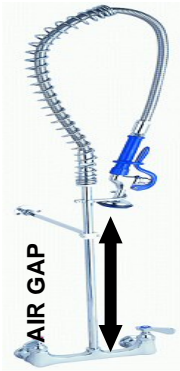
### What is backflow?

Backflow protection prevents any possible connection between potable (drinkable/safe) water and non-potable water (waste water), chemically-treated water, or a sewage system. Backflow can result from reverse pressure that could be due to a loss of pressure in the supply main (back-siphonage), or by the flow from a customer's pressurized system through an unprotected cross-connection (backpressure). A cross-connection occurs when it is possible for non-potable water to come in contact with the potable drinking water system.

### Backflow requirements

A backflow prevention assembly must be installed to prevent backflow from occurring. It is important that the backflow prevention assembly must work with the particular hydraulic conditions, complies with the California Uniform Retail Food Facilities Law/Uniform Building Code.

### *Some Examples:*



#### AIR GAPS:

An air gap is the most reliable backflow prevention device. It is the physical separation of the potable and non-potable water supply systems by an air space. The vertical distance between the supply pipe and the top of the floor sink should be a minimum of 1”.

All **steam tables, ice machines and bins, food preparation sinks, display cases**, soda fountains, espresso machines and other equipment that discharge liquid waste or condensate shall be drained through an air gap into an open floor sink.

