



### ICE MACHINE REQUIREMENTS

- Ice provided in a public area to guests or the general public can only be provided through automatic, self-service dispensing machines.
- Bin-type ice machines that allow direct access to ice storage compartments may be accessed only by lodging staff.
- Only ice that has been made from potable water and handled in a sanitary manner can be provided.
- All ice that is not made on the premises of the lodging establishment must be obtained from a commercial source and must be protected from contamination.
- Use ice machines constructed of sanitary, durable, corrosion-resistant material that can be easily cleaned.
- Keep ice machines clean, free of mold, rust, debris, or other contaminants, and maintained in good repair to prevent contamination of ice.
- Drain ice machines through an air gap.

### ICE BUCKETS

- Use ice containers or ice buckets made of smooth, nonabsorbent, impervious, food-grade material.
- Keep ice containers or ice buckets clean and stored in a sanitary manner. No ice bucket may be located within the room housing the toilet.
- Wash, rinse, and sanitize in an approved ware washing facility before each new guest.
- Replace ice bucket liners before each new guest.
- Provide ice containers or ice buckets with a sanitary, single-service use, food-grade liner.
- Each icemaker located in a guest room must be kept clean and sanitary.
  - No individual ice cube trays can be used.
  - All ice must be removed from the icemaker's storage bin before each new guest.
  - Each ice container or ice bucket must be cleaned and sanitized before each new guest.