

Subject: Ice Machine Sanitation After a Boil Water Order

The ice machine should be shut off during a boil water order unless the ice is not used in drinks or for human consumption. After the boil order has been lifted, the ice machine and its water supply have to be re-sanitized.

Materials Needed:

- Ice machine cleaner
- Locally approved sanitizer
- New, small sprayer, similar to those used for gardening
- Clean cloths
- Clean Bucket

Definitions

- Food Zone: Compartment where ice is made. Includes the water system and surrounding panels.
- Drop Zone: Chute or slot in base where ice is discharged.
- Water System: Any place in the machine, excluding the condenser, that water or ice touches.

Basic Post Boil Order Procedure - Refer to ice machine manual or cleaning instructions for details specific to that model.

1. Restart the ice machine and operate it for 2 hours. This insures that clean water has gone through the plumbing to the ice machine. Disregard this step if the machine has been making ice for at least two hours after the boil water order has been lifted.
2. Change the water filter cartridge(s). If there are no water filters, go to step 4.
3. Operate the ice machine for an hour, then shut it off.
4. Discard all ice in the ice storage bin.
5. Remove ice storage bin baffle and set aside.
6. De-scale the ice machine's water system and the inside of the storage bin per the instructions on the unit's cleaning label or in the product's manual. Generally this requires mixing ice machine cleaner, pouring it into the reservoir of the ice machine, allowing it to circulate for a certain time and then flushing it out. On a bin the liner walls are washed with the ice machine cleaner solution.
7. Repeat the scale removal process with sanitizer. The reason for using ice machine cleaner is to get any scale off the surfaces so that the surface can be sanitized. Use the sprayer for easy coverage of interior food zone parts. Thoroughly spray or wash the entire food and ice drop zone with the sanitizing solution. Use a locally approved ice machine sanitizer. A potential sanitizing solution can be made by mixing one ounce of household bleach to two gallons of warm water.
8. Sanitize the ice storage bin by thoroughly spraying the interior with the sanitizing solution. Include the baffle and the inside of the bin door.
9. Allow parts to air dry.
10. Place all parts removed back to their original places and restart the ice machine.

Ice Machine Sanitation after Submersion

Because of very significant costs to replace most parts and the likely contamination of the ice machine cabinet, replacement with a new machine is recommended when an ice machine has been submerged in flood water.

All electrical components except for the hermetic compressor must be replaced. This includes fan motors, relays, control boards, solenoid coils, pump, capacitors, PTCRs, contactors, and sensors.

In addition, if the machine is a flaker, the gear reducer and the auger bearings must be replaced.

If the storage bin has been submerged, it must be replaced.

If the ice machine cabinet, base or freezing compartment has been submerged, it must be replaced.

All wiring must either be replaced or thoroughly dried and the terminals cleaned.

Sanitation must be thorough. All water system parts must be removed, de-scaled and then sanitized. That includes covers, brackets, deflectors, hoses, water distributors.

Follow the boil order procedure after all components above have been changed and sanitized.

Note: None of the above is covered by any warranty nor is there any guarantee that even if all the steps are followed, a machine or bin that has been submerged can be reconditioned adequately to make ice fit for human consumption. Replacement is strongly recommended.