Guidelines for Cleaning and Sanitization of Ice-Vending and Ice-Manufacturing Equipment
DHH/OPH/CEHS
Food and Drug Unit
Issued January 28, 2008

CONTACT YOUR FOOD AND DRUG UNIT INSPECTOR WITH ANY QUESTIONS.

- Ice-vending machine and ice-manufacturing equipment exterior and interior components must be cleaned and sanitized at a frequency of no less than once per quarter. Actual cleaning frequency will be dictated by the cleanliness of the device and will be determined by frequent (at least monthly) visual inspections by trained personnel of all exterior and interior components.

- Icemakers must be cleaned by circulating Virginia ice machine cleaner (a mixture of phosphoric and acetic acids) or an equivalent substitute (vinegar solution).

- Other components that come into contact with the product ice must be cleaned with an approved sanitizer solution: chlorine at 50 – 100 ppm, quarternary ammonia at 100 – 200 ppm, iodine at 25 ppm, or any approved solution at a concentration specified in 21 CFR 178.1010.

- Soil on exterior and interior non-food-contact surfaces may be cleaned with detergent and warm water.

- All facilities must maintain a cleaning record indicating the date of cleaning and the name and signature of the person who cleaned the unit. For ice-vending units, this record must be mounted on the interior in a non-food-contact compartment. Ice manufacturers may maintain these records in an onsite office area.

- Any requested variances from these requirements must be made in writing to the Central Office, where they will be reviewed by the Ice- and Water-Vending Program Manager, who will contact the appropriate sanitarian and the applicant with a formal response. Requests must include proposed cleaning schedule(s), proposed chemical(s) to be used in cleaning and sanitizing operations, and the justification for said request.