



Waco-McLennan County Public Health District
Environmental Health Division
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Ice is Food!

It can be shaved, cubed, nuggeted, and crushed. It must be made from drinking water that is tap water, spring water, or purified water. No matter the shape it is made into, ice is considered a food.

Ice is food. All ice in a food establishment must be made in clean, sanitary equipment, from drinking quality water and handled as a food. Just as with any other food, proper personal hygiene, including thorough hand washing, and thoughtful cleaning and sanitizing, are effective ways to ensure ice does not become contaminated.

The commonly held belief that ice will take care of itself because it's cold is just not true. **Cold will not kill viruses and bacteria** that cause foodborne illness.

Just as with any other ready-to-eat food, ice must never be handled with bare hands. Scoops with handles or tongs are the best way to transfer and serve ice. Store scoops in a clean protected area such as a scoop holder attached to the side of the ice machine. This prevents the handle from being embedded in the ice. Never use a glass as a scoop because it causes cross-contamination. Food or drink containers (such as milk cartons) cannot be placed in ice bins/ice machines. Ice that has been used to cool tubes or coils of equipment cannot be used as food.



Ice used to cool exterior surfaces of food, canned beverages or equipment cannot be used as a food. Foods stored on ice must be packaged to prevent the entry of water. The only unpackaged foods that may be stored in direct contact with ice are raw vegetables and whole fruits.

Prepackaged ice must have labels that meet the FDA requirements. Anyone prepackaging ice in Texas must be licensed by the Texas Department of State Health Services as a food manufacturer.



REMEMBER: IT IS IMPORTANT TO HANDLE ICE THE SAME WAY YOU WOULD ANY OTHER FOOD.